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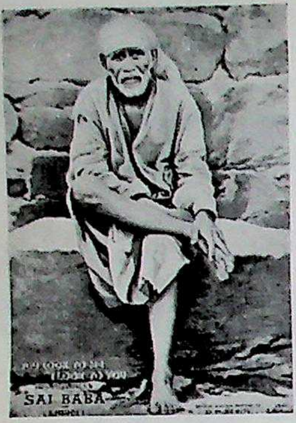

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Cover:

Newly wed Royal Couple enjoying the fireworks

Samaiki

G. Sital

THE NEW EXODUS

For the last six months or so, there have been disturbing reports about the emigration to India of migrant Indian labour in the Gulf Areas and return of Indian from Iran and other areas of the Middle East. In India, the worst hit from this unprecendent exodus are the Malayalees, their number having increased to 1000 persons per day at the peak period.

Thanks to the Government of India representations, the United Arab Emirates' governments granted a six-month reprieve to give time to Indians to regulate their visa papers. The UAE and contiguous countries have been bothered by hordes of illegal immigrants, who are skillwise qualified only for labour jobs and can't beat the stiff competition now posed by the folks from Sri Lanka, the Philippines, Korea etc. The snag with this huge labour force has been that the concerned people were preoccupied with making the fast money.

In South India, houses raised and the lands purchased in the days of the boom are up for sale now. Big mansions, cinema theatres had been built by the dependents of Malayalee immigrant labour in the Gulf Areas and the *Noveau riche* even took a hand by proxy in film production. The Kerala banks, that used to receive drafts for Rs. 700,000 a day, now record daily a few thousands – the fall in inflow having come down to 15 to 20 percent.

An allied problem that has jeopardised the settling prospects of Indians abroad whether in the Middle East or Europe, has been their isolation from the mainstream of the society. There is the language barrier, obstinately maintained by the inbred Indians abroad, in many countries of their domicile. It is necessary that Indians who are found disqualified will have to transcend the language barriers and pick up the required skills to stand up to competition from other countries – to call a halt to the new exodus.

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Rear View

INDIANS IN AMERICA SPEAK OUT

Voicing concern over the development of recent world events, a letter from Mr. Dattatraya G. Lanjewar, President of the Association of Asian Indians in America, was sent recently to Mr. Jimmy Carter, President of the United States. In it, the AAIA president expressed 'support of the prudent action taken' by the Carter Administration in its condemnation of Russia's recent invasion of Afghanistan. In addition, among the issues cited by Lanjewar in the now-widely-publicized letter was a heightening in concern over the arms role of the U.S. in neighboring Pakistan.

"We must share our deep concern that large unconstrained military aid to Gen'l Zia's dictatorial regime will be counter-productive to the American interest in both India and Pakistan. Aid agreements with Gen'l Zia must require him: not to use the military aid against India; to normalize relations with India; to abandon his nuclear advanture and to introduce democratic process in Pakistan."

The brief but articulate letter concluded by urging the development of a new Asian policy under the Carter leadership.

The AAIA, which is one of the largest, the most active, and certainly the most effective among Indian-member organizations in the U.S., is credited among other feats with lobbying into effect recently-passed legislation that assures that status and distinction of Asian Indian citizens from those of Indian-Americans, and others. In its role as representative of a viable minority group, the AAIA has secured under the leadership of Lanjewar numerous other gainful strides in likewise asserting and protecting the role of Indian citizenry in the multi-ethnic make-up of the U. S. Moreover, it has responded to and acted on a legitimate need in a legitimate way that would otherwise go lacking for want of leadership and know-how.

Of late, the well-organized AAIA has met with significant success in mobilizing the steadily growing Indian community within the U.S. Through the organizing of scores of regional, state, and local chapters around the country, it is emerging as an important voice with an important role to play, and is very likely to be heard from ever more substantially in times to come.

– C. K. S.

SANGEET NATAK HONOUR FOR 18

The Sangeet Natak Akademi has announced four fellowships and 14 awards to outstanding artistes in music, dance and drama.

They are: Fellowships: Mr. P. L. Deshpande, Mr. D. T. Joshi, Mr. T. P. Kuppiah Pillai and Mrs. Sumati Mutatkar.

The awardees are: Saratchandra Arolkar (Hindustani vocal), Sammta Prasad (Hindustani instrumental), R. K. Srikanthan (Carnatak vocal), K. Venkataraju (Carnatak instrumental), Kalidman Singh (Nata Sankirtana), Kanika Banerje (Rabindra Sangeet), P. Subbaraya Pillai (Bharata Natyam), Rohini Bhate (Kathak), Prabhat Ganguly (creative dance), Ammannur Madhava Chakiar (Chakiar Koothu), G. Sankara Pillai (playwriting), B. M. Shah (direction), Amrish Puri (acting) and Koga Kamath (puppetry).

The awardees will be given Rs. 5,000 and a tamrapatra each and the fellows will receive a shawl and a tamrapatra.

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French President's Historic Visit To India

The President of France, Mr Valery Giscard d'Estaing, paid an historic five-day official visit to India from January 25, 1980. This first ever trip by a French Head of State to India was memorable in many ways.

Although Delhi is host to many foreign guests during the sunny winter months, the visit of Mr Giscard was unique and opened a new dimension to the economic, political and cultural relationship between the two countries.

Mr Giscard was the chief guest at the spectcular Republic Day parade and addressed the UNIDO conference also during his stay. He was accompanied by Madame Giscard and a team of high officials, including the Foreign Minister.

On arrival Mr Giscard paid 'homage' to India which he described as a country with a religious tradition dating back to thousands of years and her philosophy and art heritage which was a part of the great treasure of humanity.

The French President has been fascinated by the culture and civilisation of India and Buddhism is very close to his heart. He was proud of the fact that his wife had Indian blood in the family going back to the last century, said a communique issued in Paris before his departure on the eventful journey.

VIP'S AT PARADE

The French President, Mr. Valery Giscard d'Estaing, was the distinguished guest at this year's Republic Day Parade in New Delhi, He is seen on the right of the President, Mr. N. Sanjiva Reddy, taking the salate. Prime Minister Indira Gandhi is second from left, along with other V.I.P'S.

Photos: Press Information Bureau, New Delhi

President N. Sanjiva Reddy, welcoming Mr Giscard at the Delhi airport, paid tribute to the leadership of Mr Giscard, particularly for the initiative for the dialogue between developed and developing countries and for the French efforts towards detente.

At the banquet in the visitors honour, Mr Reddy said that France has emerged as "a sane and liberal voice in West Europe".

A joint declaration signed after the New Delhi talks with Mrs Indira Gandhi and Mr Giscard, said that it was "necessary to restore the conditions in which the independence, soverignity and territorial intergrity of all States can be preserved" and their people assured the right "to freely determine their own destiny without outside interference".

The French policy of detente and the Indian policy of non-alignment put a special responsibility on the two countries in the present times, the declaration said.

It appealed to all states, particularly the most powerful ones, to recognise the gravity of the danger and bend all efforts to avert it.

A protocol signed called for greater contact, trade and exoperation.

In his farewell speech, Mr Giscard said that he had set two goals to his visit. "The first to establish between our two countries a dialogue corresponding to the role in world affairs and second to give our economic and technical Co-operation the necessary impetus."

India and France have agreed to set up joint ventures in the private sector both in India and third countries.

The French President invited the Indian President and the Prime Minister to visit France.

INDIAN JOINT VENTURES IN SINGAPORE

By G. S. Muthukrishnan

55 PROJECTS IN S AND S. E. ASIA

An Indian Republic Day supplement issued on Jan. 27 by the widely circulated Sunday Times of the Straits Times Group of Newspapers in Singapore contains a very informative review of Indian joint ventures in the Island Republic. It begins with a general survey of Indian joint ventures and notes that industrial joint ventures are now recognised widely as a potent form of economic cooperation among countries. Indian joint ventures are already in operation and under various stages of implementation, in 31 countries altogether. Out of the 106 projects, over 55 are located in South and South-east Asia. The joint ventures cover a wide range of industries and enterprises from consumer items to heavy engineering. The total Indian investment in the joint ventures that are under production and operation as on 31st August 1979, is over S$197 million. The bulk of equity participation from India is in the form of capital equipment and know-how.

SINGAPORE — "AN ATTRACTIVE AREA"

Referring specifically to Singapore, the survey says that the Republic has been found to be an attractive area for setting up industrial ventures by Indian investors because of its excellent infrastructure facilities, simple procedural requirements, efficient administrative machinery, easy financial institutions and last, but not the least, congenial living environments.

There are a number of Indian joint ventures in Singapore. The more important ones are:

TATA PRECISION INDUSTRIES

Tata Precision Industries Pte Ltd has achieved a high degree of technological base with its sophisticated tool making facilities which cater to the most critical requirements of precision industries of the world. Established in 1973, TPI has seen the phenomenal growth of Singapore around it and has been part of it. With a small investment of US$1 million in machinery initially, it now has increased this to US$2 million. This growth is also in keeping with latest technological advancements. New machines purchased are fully computerised and techniques used are far different from conventional tool making processes.

Some of the best names in machine tools for tool-room work can be found here. Schaublin, Studer, SIP, Charmilles, Agie, Deckel and Maho being the more prominent ones. Many of these machines are fully automatic and computer-controlled, allowing for reduced manning at the same time providing optimum accuracy and repeatability. To man the facility and to develop local talent, the home based company, Tata Engineering and Locomotive Co. Ltd., the technical adviser to TPI, has deputed top grade management and technical staff.

DEVELOPING SKILLS OF LOCAL CRAFTSMEN

The initial planning, which included selection of equipment and personnel, has been carried out in India by TELCO under the personal guidance of its chairman, Mr. S. Moolgaokar, who is considered today as India's foremost technical administrator.

TPI has been assisting the Singapore Government in developing the skills of local craftsmen and women. Through an ambitious scheme which incorporates an ultra-modern centre having the same fine equipment as the tool-room and well organised methods, training of a very high degree of professionalism is imparted to 200 boys and girls in the trades of tool making, precision machining, and allied fields each year. These trained craftsmen are deployed by the Singapore Government to various industries both foreign and local-owned that are established here. Tata Precision Industries, through its varied customers, such as Siemens, GE, whose names are known to households, and Texas Instruments, Fairchild, RCA, as known to industry worldwide, has made an international indent and has developed a good reputation for quality work.

Besides building high precision toolings such as plastic moulds, stamping and forming dies, jigs and fixtures for these multinational companies, TPI also undertakes component supply both plastic and metal, from the tools it produces with the use of high speed automated production machines. With this base established, the company hopes to diversify substantially into product lines requiring high technology and automation in the 80s.

MANUFACTURE OF RADIATORS

Started in 1971, Cooling Systems and Flexibles Ltd has had remarkable growth during the past eight years in Singapore. Today, the company services Cooling System accounts in more than 70 countries around the world. CSF specialises in the production of complete radiators, oil coolers and heat exchangers for auto-mobile, industrial and marine applications.

The total emphasis of the plant is exceptional quality in all products. CSF radiators and heat exchangers are built to the highest technical standards equivalent to those manufactured elsewhere. This is CSF's commitment to Singapore and to the large export market on the periphery of Singapore in South-east Asia and the Pacific zone, which CSF aims to fully develop.

This is an inheritance from the parent company's manufacturing programme, Teksons Ltd, India, which has already developed a market base in more than 90 countries, CSF will utilise this base and strive to expand from Singapore. The CSF plant in Singapore is on more than two hectares. It continues to expand and has 200 employees. Besides full manufacturing work, the plant has everything required for product research, development and testing.

CONCENTRATES FOR SOFT-DRINKS

Parle (Singapore) Pte Ltd is an Indian joint venture manufacturing non-alcoholic beverage base (concentrate) for soft drinks and instant beverage powder. Parle soft drinks will be in the local market shortly, under the brand names Limca (lemon lime drink), Maaza (orange, pineapple, strawberry and apple), Thums Up (Cola) and Maaza Mango (mango). Parle is a household name all over India and in the last decade has spread its operations to Singapore, the USA, Kuwait, Mauritius, Bangladesh, Tanzania and the UAE.

STEEL CABINETS AND FURNITURE

Godrej (Singapore) Pte Ltd manufactures steel cabinets and furniture.

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VEGETABLE GHEE AND COOKING OIL

Straits Food Pte Ltd processes palm kernels to manufacture vegetable ghee, cooking oil, soapstock and de-oiled meals.

OTHER VENTURES IN THE PIPELINE

In addition to the above there is growing interest among Indian entrepreneurs to explore possibilities of setting up more such ventures in Singapore. Among those already in the final stages of being set up here are:

1) Hindusthan Computers Ltd, New Delhi, will set up a joint venture for the manufacture of micro and mini computers.
2) Larsen and Toubro Ltd, Bombay, will set up a bottle closure manufacturing unit.

Many others are at various exploratory to project preparation stages.

600-ROOM OBEROI IMPERIAL HOTEL

In addition to industrial ventures, India has also gone into International collaboration in the field of hotel management. In 1971, the Oberoi Hotels International acquired the management contract for Singapore's 600-room Oberoi Imperial Hotel. This 14-storey hotel atop Oxley Rise commands a magnificent panoramic view of the city and its harbour.

The Oberoi Hotels International, with twenty-three operating hotels and many more under various stages of development, is well established as one of the leading hotel chains in Asia. It owns and operates the best hotels in different states of India and operates luxury hotels in Australia, Egypt, Indonesia, Nepal, Saudi Arabia, Singapore, Sri Lanka, Tahiti and Zanzibar. The man behind the success of the Oberoi Hotels International is its chairman, Mr. Rai Bahadur Mohan Singh Oberoi.

INDIAN TRADE SHOWS IN SINGAPORE

It is also relevant to point out in the connection that during the past decade, India has organised four trades exhibitions in Singapore. In 1970, an Indian Industrial Exhibition was held in August/September. An Indian Trade Exhibition was held in June/July 1973. Both these exhibitions had a wide range of engineering goods, electrical and electronic items, pharmaceuticals and chemicals on display, besides the traditional items, e.g. textiles, in 1977, the Engineering Export Promotion Council of India (EEPC) organised an exhibition of engineering goods -- INDEE 77 -- in Singapore. The following year, a gem and jewellery exhibition -- Jawahari: The Jewels of the Indians — was also held in Singapore.

PARTICIPATION IN LOCAL TRADE FAIRS

India has also been gradually increasing its participation in the various trade fairs which have been held in Singapore as it considers these fairs as an important step in promoting trade in this region. During the later half of last year some of the exhibitions and fairs in Singapore in which there was Indian participation were:

i) IMAC-ASIA '79 CONPEX-ASIA '79.
ii) The Singapore Festival of Books and Book Fair – 53 Indian publishers contributed 973 books on various disciplines for display in the National Book Trust of India stalls. In addition six leading publishers from India also displayed their books.
iii) Machine-Asia '79 (last October) two firms from India participated.
iv) Asian Automative and Accessories Exhibition – (last October). Thirty-five Indian firms participated in this exhibition. The range of products displayed by the Indian firms were pistons, piston-rings, brake linings, laminated springs, generators, regulators and engine bearings.
v) Print Pack-Asia '79 (last November): Seven firms from India took part in this exhibition. This was the first such participation by these Indian firms abroad.

Indian participation in future trade fairs in Singapore is certain to increase in a big way. A large number of Indian firms and manufacturers' associations have expressed interest in the forthcoming fairs to be held in Singapore during 1980-81. Such participation has helped to make known the development of industrial technology in India in diverse fields and has helped in the mutual benefit of trade.

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THE YETI STORY

By Anil Mathur

The yeti has fasinated millions for years. It has given rise to several tales and many expeditions from varied countries to capture or arrest the elusive yeti.

But what has so far been a failure of the adventurer-explorer is a clear gain for the nature lover, who may perhaps take consolation that man has not been able to spoil the yeti and that some mystery still surrounds it when even the moon's privacy has been exposed by the inquisitive, enterprising man.

In the West, the yeti is called Abominable Snowman. His footprints have been photographed, few claim to have seen him and his outline sketched in countless postures.

For the faithful sherpa and other Himalayan people, the yeti just exists like many other beasts which have managed to survive in the inhospitable high altitudes of the Himalayas. But it is the questioning 'scientific' mind of the West which wants to see the yeti.

Those who claim having sighted a yeti say that he is about four feet tall, covered with stiff reddish brown and black hair, a pointed head, a flattish face and no tail. The animal, it is said, walks upright but if frightened drops to all fours in a rush to escape.

WHAT IS YETI?

Many are the ways yeti has been defined. A man-like ape, an ape-like man, a species of Himalayan bear. But people living in the land of the yeti consider him just as an animal. This does not suit the explorer-adventurer, who has mysterious ideas and hopes of the Abominable Snowman.

Another hypothesis is that the yeti is the Red Bear. Yeti is the Himalayan *langur* monkey, according to yet another theory – but this one is dismissed easily because the langur has a long tail, whereas all sightings of the yeti indicate that it has no tail.

The yeti is a link in the chain of great apes into primitive man, says another explanation of the yeti. He is left one from the Pleistocene period of China when a giant primate roamed.

The yeti is a nomad not staying in any place for long, moving from valley to valley depending on the weather and food supply. Yeti does not not have a den, nor do they travel in large groups. They are shy and retiring and probably more scared of man than man is of the yeti!

The yeti has been sighted in a vast region of valleys and ravines between 3,000 feet and 18,000 feet – between the end of the forest line and the beginning of the perpetual snowline. These areas provide good roaming grounds for the yeti and are rocky with shrubs, plants, grass, small mammals and birds.

The sherpas take their yak to

graze in summer and it is then that reports of sightings yeti tracks are most common. In winter months, such tracks are found near villages – probably the snow drives the yeti further down the mountains.

Scalps of what are claimed to be of yetis are found in many monasteries. They are conical and covered in reddish brown hair. The monks rever these scalps. Since they are part of the sacred monasteries, efforts to remove them from there for study have not succeeded. These scalps could, however, be just areas of skin moulded into shape or stitched together neatly.

Reports of seeing yeti have come from not only Nepal and Sikkim but also from Burmese frointer and the Karakorom range.

Time, distance and lack of communication have helped the yeti keep his secret from man. When a yak herder sees the yeti and rushes to the nearest town to inform, the yeti will already be valleys away!

FOOTPRINTS FOUND

A Polish climbing expedition to Mount Everest said that it had found footprints of the abominable snowman or Yeti while on the mountain.

The Poles, who made the first winter ascent of the 8,848-meter (29,028-foot) summit on February 17 said they found the footprints of the legendary creature at about 5,500 meters (17,600 feet).

Expedition leader Andrzej Zawada told reporters: "I felt unhappy when some of my expedition members at an advance camp informed me over the radio-telephone that they had come across some footprints which seemed to be the Yeti's.

"I did not like it because there are so many jokes about the Yeti," he said.

But Zawada said that he sent the team's doctor to investigate and was told by him over the radio telephone: "Yes, really they are."

Zawada said he asked the doctor to photograph the prints and measure them.

LARGE CREATURE

Zawada said the footprints measured 36 cm (14 in.) long by 17 cm (6.6 in.) wide and there was a space of one meter (about one yard) between each print.

He said the depth of the prints and the distance between them indicated a large and heavy creature.

Zawada said a point that puzzled the climbers was that the footprints were in a single line.

There have been numerous sightings of unexplained footprints in the high Himalayas.

One of the last sightings was made in 1978 by Lord Hunt, leader of Britain's 1953 Everest expedition.

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BRIDES FROM INDIA BARRED

Malaysian citizens of Indian origin who have got married in India are in a predicament. They cannot bring their brides as the Malaysian authorities have refused to grant entry permits to foreign born spouses. Without entry permits no one can enter Malaysia for permanent residence. Of course, they may come in as tourists or on social visit passes, under which their stay here will be strictly limited and they will have to go back on expiry of the period stipulated in the passes. So, the net effect of the. Government's refusal to grant entry permit to foreign born spouses is that Malaysians marrying in India will be rendered "married bachelors". Already some 500 Malaysian Indians are reported to have been affected by this new immigration regulation.

Their plight, however, is receiving the attention of the Malaysian Indian Congress, which is a partner of the ruling National Front and whose acting President Datuk Samy Vellu is a member of the Ministerial Cabinet. He is reported to be seeking a meeting with the Prime Minister Datuk Hussein Onn on the issue. The MIC, he said, "takes a serious view of the rejection exercise started by the Immigration department recently whereby the foreign wives of Malaysian citizens are being refused entry permits". According to him, the MIC has already received reports from about 500 people affected by the exercise since the party began a survey on the matter in January. "There may be more" he said.

Datuk Samy Vellu acting MIC President

TEST CASE

Meanwhile, an Indian woman has been arrested for overstaying in Malaysia after the expiry of her social visit pass. Her detention became an important test case concerning the right and process by which foreign wives of Malaysian citizen can stay in the country and a judge in Kuala Lumpur ruled as lawful her detention pending deportation as she failed to leave the country when her social visit pass expired. In dismissing Mrs. M. Meenal's application recently for a writ of habeas corpus, Mr. Justice Hashim-Yeop Sani also held that she was not entitled to an entry permit to enter or remain in Malaysia even by virtue of the fact that her husband is a citizen. He said "the facts disclose a sad and unfortunate story. The applicant, an Indian national, married her husband, a Malaysian citizen in 1960 in India. Soon after she came to Malaysia on an Indian passport and was issued with an entry permit by the Immigration Department. She lived in Malaysia with her husband until 1970, during which time she had a red identity card, signifying the status of a permanent resident. In November 1970 she surrendered her red identity card and returned to India with her mother-in-law. In 1977 her husband applied to the immigration authority to bring her back. He was advised that she could enter Malaysia on a social visit pass on an Indian passport valid for a year."

Mr. Justice Hashim continuing said: "The applicant came to Malaysia in May 1978 on a social visit pass which was extended from time to time up to May 28 last year. On the expiry of the visit pass the immigration authority issued a special pass to enable her to make the necessary arrangements to leave the country. The special pass was periodically extended until Sept 3 last year, whereupon on that day, all her travel documents were impounded by the immigration authority. On Oct. 26 Mrs. Meenal was taken to Pudu Prison with a view to deportation as a person whose presence in Malaysia was unlawful under the Immigration Act."

-G. S. Muthukrishnan

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The 'Kotha' in Hindi films

A good deal of fantasy and tinsel go into the portrayal of 'kotha' – a garish quarter in the red light district. And the 'love affair' with the setting continues.

Right down from the silent era the Indian cinema has been having a passionate love affair with the 'kotha'. Most 'fillumwallas' have taken pains to glamorise the kotha, while some have presented it as it is in real life– a small dingy room with dirty mattresses and bolsters, 'panndans' lying about, a ragged bead curtain providing the backdrop. But in most films the kothas represent the fantasies of the film makers.

Perhaps the literary figure who made the kotha such an important institution is Saratchandra Chatterjee. In his "Devdas" much of the emotional, melodramatic part of the narrative takes place on Chandramukhi's kotha, the alcoholic Devdas lamenting for Paro, crying on 'kothewali' Chandramukhi's shoulders. Saigal and Dilip Kumar made the women audiences pour the Ganga from their eyes in P.C. Barua's and Bimal Roy's respective film versions. Even in the 50's, Bimal Roy's version

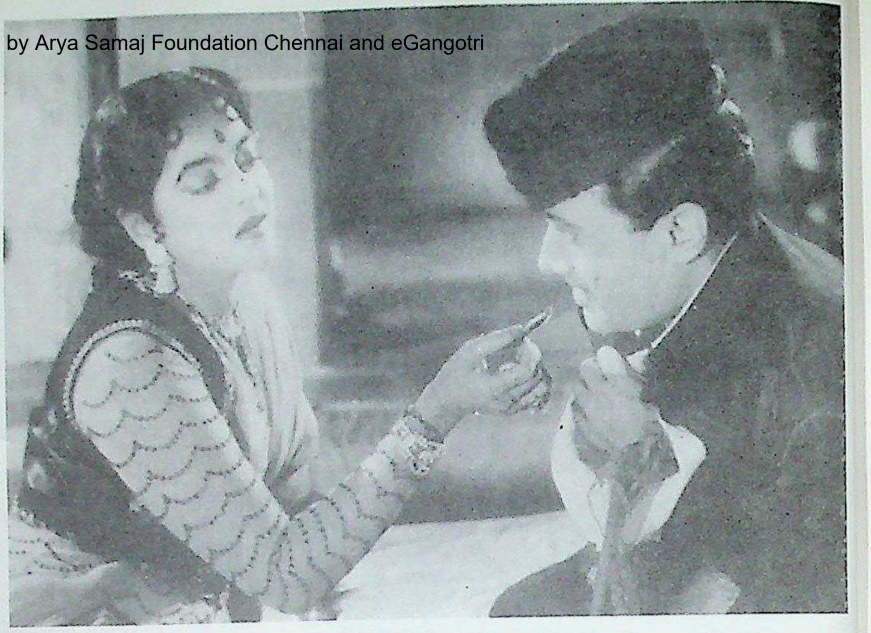
Asha Parekh in "Aakhri Mujra".

flopped and now when alcohol would seem to have taken a backseat to drugs and smoking as a vice, Gulzar is planning yet another version. The kothas in both the versions of "Devdas" were realistic but the dancing prositute was excessively whitewashed, her golden heart kothewalis who made the big time and 'serviced' royal princes in palaces instead of ordinary customers in sordid rooms. The royal 'durbars' were transformed into a kotha when the courtesan started dancing.

After Asif it was F.C. Mehra who filmed an entire historical on a kotha set—"Amrapali". Then of course Kidar Sharma's two versions of "Chitralekha" starring Mehtab and Meena Kumari respectively. What was remarkable about "Anarkali", "Amrapali" and "Chitalekha" was the portayal of the title character as an elegant, classy practitioner of the oldest profession and the way she convincingly turned a new leaf when given a chance for a better life

It was in Navketnan's "Kala Pani" that the kothewali (Nalini Jaywant) was shown as a ruthless business woman who resorts to blackmail and even sends an innocent man to jail for life to fill her coffers, of course in the climax she reforms and sets right the wrong done.

Most kothas in films are run by the madam (usually named Hirabai or Gulabbai) who is either a hardened shemonster, or a loving 'mausi' who is a mother to the girls. In the end when the hero offers money to take the girl as his wife, the madam is moved to tears, returns the money and blesses the ex-kothewali.



The ruthless type Nalini Jaywant with Dev Anand in "Kala Pani".

Royal 'service' Madhubala and Dilip Kumar in "Mughal-e-Azam".

The bitchy kotha madam has been Nadira's forte. Besides "Pakeezah", her crowning glory was in B.R. Ishara's "EK Nazar" in which her Hirabai was so vitriolic and convincing that the audience let out hisses and shuddered in the scenes too gilded for reality.

Perhaps the most celebrated variation of a kothewali in legendary history was Anarkali. K. Asif made Akbar's Sheesh Mahal into the world's largest kotha when he made Anarkali dance to the tune of "Pyar kiya to darna kya." All the so-called Rajnartakis in our history were euphemistic versions of where she tries to force Jaya into prostitution. For a realistic touch Ishara made Nadira mouth the taboo word 'chhinal' and the apt dialogue, "Teri ma yeh dhande mein thi, teri dedi thi, tu kaise na karegi." Matching Nadira stride for stride was Jaya who resisted her tooth and nail. In "EK Nazar" Ishara portrayed brilliantly the seedy, dirty stifling atmosphere of a kotha. His earlier film "Chetna" was set against the 'wasternised' kotha — the Bombay call girl flats — where instead of Indian dancing, the kothewali does the Parisian striptease to recorded music which replaces the hallmarks of the traditional kotha, the 'tabla' and 'sarangi' players.

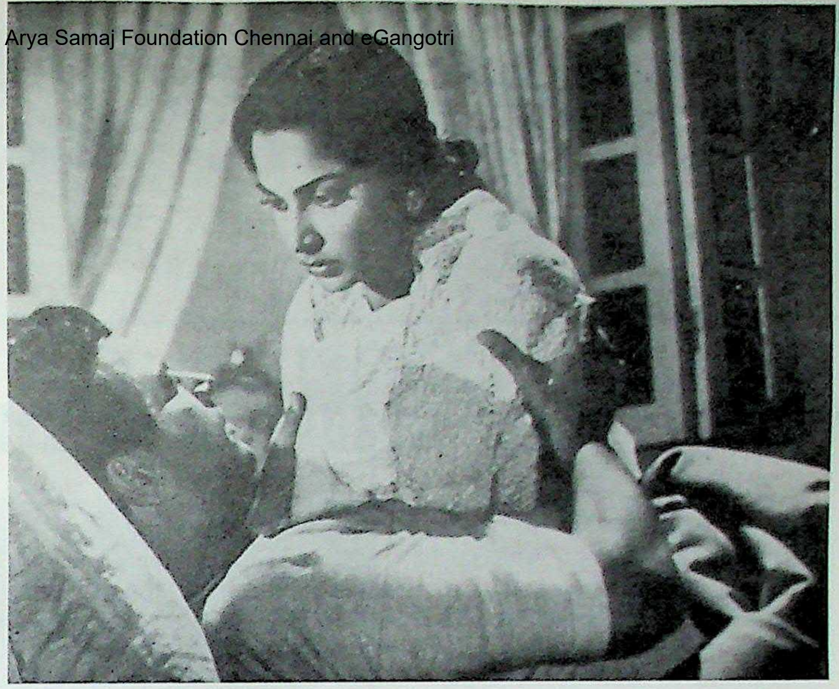
Rajinder Singh Bedi in his "Dastak" showed the plight of a young couple living in a house surrounded by kothas.

Then there was that ridiculous kotha scene in "Bahu Begum" where Meena Kumari faints in the bazaar as she is being taken to a kotha where madam Lalita Pawar keeps her as an 'a,maanat' for Pradeep Kumar. Lalita delivers the ridiculous dialogue, "Is kothe ke kone mandirmasjid se bhi pavitra hain," and pushes out a nawab who makes advances towards Meena, saying. "Tere jaise toote phoote nawab bahut dekhen, yeh paak cheez per agar nazar bhi deli to teri aankhen noch loongi."

In "Sahib Bibi Aur Ghulam" Guru Dutt re-created brilliantly the debauched life style of Bengali nawabs whose 'biwis' were house prisoners, while they lived half their lives in kothas. Thus Meena Kumari goes on her husbandreclaming expedition by trying to lure him away from Minoo Mumtaz's kotha and in the process loses all her self respect and dignity when the nawab tells her that if she wants him to stay with her – "tum naachogi, tum peeogi, kothewali ki tarah" and forces her to drink and Meena sings that classic "Na jaon saiyan ... kasam tumhari main ron padoongi," providing one of the most memorable pieces of acting.

H. S. Rawail, in "Mere Mehboob", presented Nimmi as a virgin kothewali who sings on the stage, "Allah bachaye naujawanon se," to the embarrassment of her brother, Rajendra Kumar who is in the audience. In fact Nimmi has taken to the kotha only to pay for his education. Finally Ashok Kumar the benevolent nawab accepts her as his begum.

Of course the most melodramatic kotha scene was in "Kaajal" where a drunkard Raaj Kumar converts the living room of his mansion into a kotha, with terrible repercussions on his aged mother Durga Khote who dies of shock saying, "Sab kuchh bardasht kar saki, magar mera ghar veshya ka kotha bana diya, yeh nahin sahan kar sakti." And while the kotha music is blaring loudly in the backgroud, Durga khote's death scene stretches on and on. As 'bahu' Meena Kumari gives her the 'Gangajal', the camera cuts back to the kothewali's dancing feet.



Waheeda Rehman and Guru Dutt in "Sahib Bibi Aur Ghulam".

Hema left her 'sharafat' on a kotha singing, "Sharafat chhod di mainen" in "Sharafat"

Of course, in "Pakeezah" Kamal Amrohi created the most glamorous kothas in cinematic history and that too in opulent CinemaScope. He picturised the song "Inhi logonen leliya dupatta mera" on a fabulous set consisting of several kothas with the camera focussing on the dancing feet. The sordid miserable life that is the plight of the kothewali was depicted brilliantly in the 'nikah' ceremony. When the 'kazi' asks Meena Kumari her name and she refuses to answer, Raaj Kumar says, "Pakeezah," at which Meena lets out a blood-curdling scream of "Nahin, nahin, nahin," and runs away from the scene, indicating that a kothewali is anything but pure ("Pakeezah"), the whole meaning and moral of the picture is summed up in that one shot. The grand finale comes when Meena performs the kotha dance to the "Teer-e-nazar" tune in her own father Ashok Kumar's house and the regal madam, Veena, in her stately, icy voice informs Ashok Kumar that the kotha dancer is none else but his own daughter. Kamal Amrohi brings respectability to the kotha and their inhabitants by making the nawab insist that Meena will be married only if the 'baraat' comes to the kotha.

The most authentic representation of the life style of a kothewali was shown in Gulzar's "Mausam". Sharmila's walk, mannerisms, that particular style of smoking and cuss words gave the portrayal a realistic touch. The kotha itself was shown as a small room partitioned off with curtains to provide more cubicles. Dina Pathak as the madam was as perfect as Sharmila.

The kotha will continue in Hindi films because it seems to have perennial fascination for film makers as well as audiences.

Courtesy: Filmfare

Spotlight:

By Somnath Dhar

DHYAN CHAND, THE HOCKEY WIZARD

Responsible, more than any one else, to put India on the world sports map, India's celebrated Hockey Wizard, Dhyan Chand, passed away in the small hours at the All-India Medical Institute, New Delhi, on Dec. 3, 1979. His son, Ashok Kumar, who has taken to the same sport and distinguished himself, was by the bedside. The 74-year old retired Major is survived by six other sons, four daughters and his wife.

President Neelam Sanjiva Reddy aptly remarked in his condolence message that Dhyan Chand's "wizardly hockey will remain an inspiration for generations to come". Dhyan Chand was to hockey what Bradman was to cricket. Such phenomena do not easily repeat themselves. Considering the slumped status of India in the field of world hockey, it looks well high impossible that there will be another hockey wizard in the foreseeable future.

Paying tribute to the hockey immortal, it is well to recall that Dhyan Chand netted over 400 goals in a career that spanned three Olympics, including the historic Berlin Games. During the 1932 world tour, he flicked in a record 133 goals, followed by a whopping 201 goals in 43 matches during a tour of New Zealand and Australia. And, yet he was a team man, who would never hog the ball on the field. A sportsman to the core, just as he was always a gentleman, more than an officer, he shunned the game politics that contributed to the decline of the game after his heyday. His sportsmanship was moulded in the grand tradition – an ennobling trait that persisted in him until the end.

Hockey Wizard Dhyan Chand in his Hey-day.

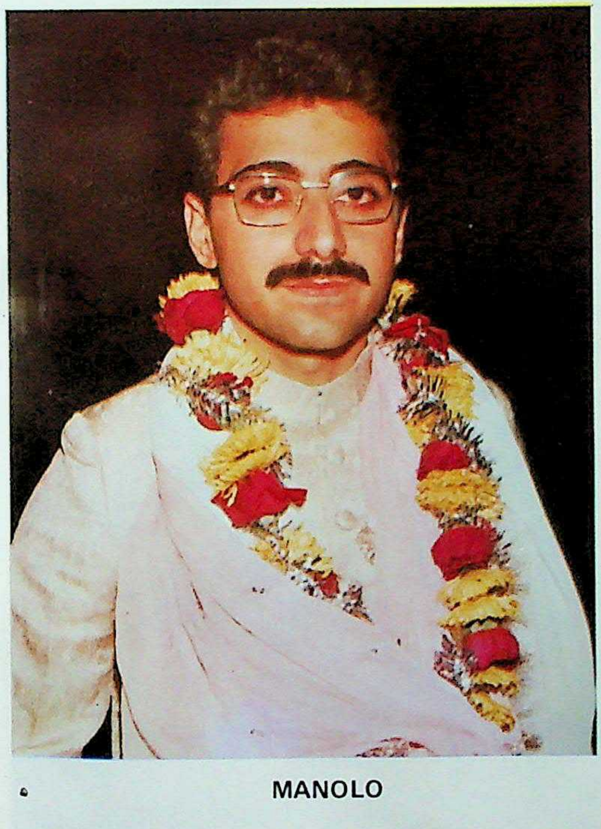
Questioned in 1978 as to the tip he would give to the younger players, Dhyan Chand said simply, "What else but to play better than yesterday and do even better tomorrow?" The innovations of the game, including the astroturf, did not bother him. Again, he affirmed, simply: "A player is a player. What does it matter whether he plays on bare earth, or natural or artificial grass?" The Indian hockey players, who, along with Pakistani players, observed a one-minute silence in memory of Dhyan Chand, at the Karachi Hockey Club ground, on January 3, 1980 (before going down to the traditional rivals, 7-1, on the newly-laid astroturf), would do well to ponder these words – if India is ever to retrieve the image that the Hockey Wizard had created.

LIFE PENSION FOR MRS DHYAN CHAND

The Uttar Pradesh government had announced a life pension of Rs 250 a month to Mrs Janki Devi, widow of the hockey wizard, the late Maj. Dhyan Chand.

The pension has been sanctioned in view of the valuable services rendered by Dhyan Chand in the field of sports.

BRIDE & GROOM GO TRADITIONAL



MANOLO

CHITRA

It is not often that a traditional wedding is witnessed in Hong Kong.

When Chitra Sahijram (21) became engaged to Manolo Chellaram (23), her family decided that the wedding would be a full-scale traditional one. "The more days it lasts, the happier it is," Mrs. Sital Chitra's mother, explained.

It was a week-long celebration which began with a symbolic engagement ceremony at Hindu Temple and continued until the Satawara when the two families and friends met for a celebratory feast. It included the ceremonies of *Misri, Mehndi, Sagri, Ghari, Shubh Vivah,* reception and *Satawara* – all of which have been part of Hindu marriages for more than 5,000 years.

The first event was the *Misri*, when the couple exchanged rings and adorned one another with garlands of flowers. The following day the *Mehndi* ceremony was held at the home of Chitra's family.

The Mehndi is an ancient ceremony at which only women are present.

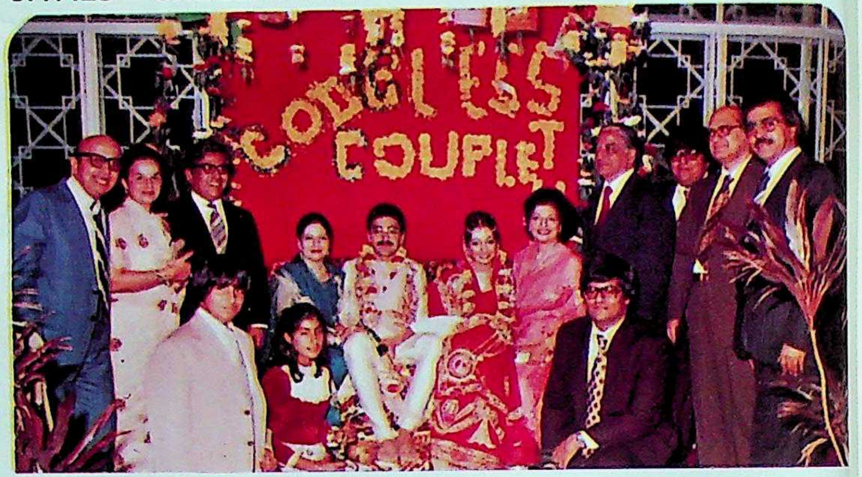
The next event was the Ghari – the ceremony in which the parents of the bride and groom pray to the nine planets. This was conducted by the chief priest of the temple and followed by a celebratory dinner.

Then the most important and spectacular event in the girl's and boy's life – Vivah – the wedding ceremony itself and this took place at the Hindu Temple, Happy Valley. It was performed in typical Hindu style and the couple were dressed in Indian attire.

PHOOLON KI RANI

Above seen on the occasion of *Sagri* ceremony (l or r) are Lavina Mahtani, Bhagwanti Mohan, Chitra, Neetu Chellaram, Nalini Chellaram & Shany Chellaram.

SITALS – CHELLARAMS



A group photograph of the close members of the two well-known families.

NAVGRAHI PUJA

The ladies join-in to worship the Nine Planets.

NEVER LET GO!

Manolo holds his bride's hand as they completed all rituals at the Hindu Temple.

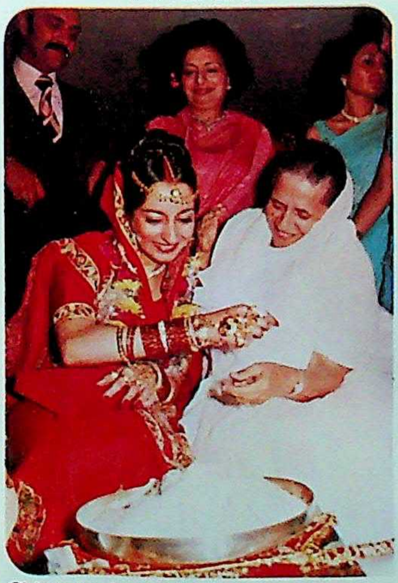
The sacred fire was lit and the ancient Sanskrit mantras chanted by two Hindu priests. The couple took their vows and made four rounds of the sacred fire and pronounced man and wife!

As is the custom, the bride's younger brother accompanied her with the groom to her new home, where she performed the *Ddtar* ceremony, considered to be an essential part of the wedding rituals.

Next day the Hongkong Hilton Ballroom decorated with fragrant flowers, silver and golden strings, gave a live picture of joy and happiness when the parents had joined together to host the Wedding Reception.

The young bride looked adornably beautiful, clad in white saree, embroidered with cut work, which was specially made and flown from Bombay for the occasion. The groom

AT PIYA'S HOME AT LAST!



Chitra performs the *Ddtar* ceremony as Manolo's grandmother guides her.

RECEPTION

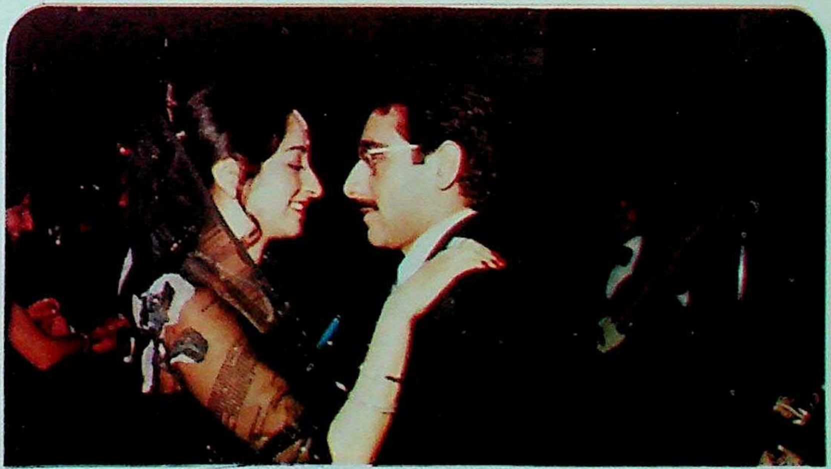
Mr. M. K. Mangalmurti, Commissioner for the Government of India is photographed as he wishes the young couple all the happiness.

078228

HAPPY DAYS ARE HERE

The newly weds cut their wedding cake.

A PERFECT COUPLE



Chitra and Manolo dance at the Satawara dinner party.

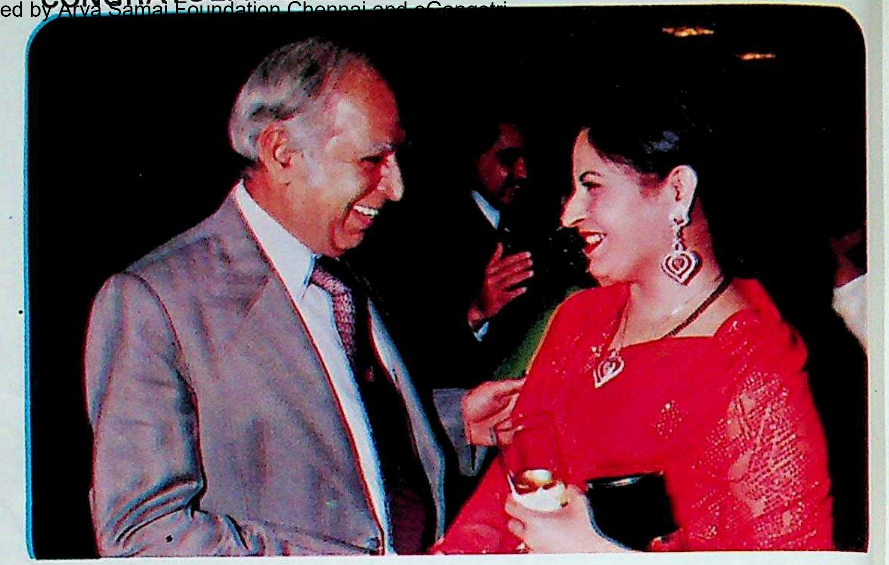
sat beside her – looking equally Prince Charming – to welcome the friends and relatives.

Mr. M.K. Mangalmurti, Commissioner for the Government of India, was present to propose toast to the bride and groom.

The young couple cut their wedding cake amongst 1500 distinguished guests who later helped themselves to the variety of food which was divided in stalls of French cuisine, Swiss, American, Indian, Malaysian, Japanese and Chinese Dim-Sum.

But that wasn't the end of celebrations . . . traditionally the bride returned to her parents home the following day when Mr. & Mrs. Sital hosted the Satawara feast at the Country Club where more than 300 close friends and relatives were invited to witness as they 'vidha' their daughter.

CONGRATULATIONS MOTHER-IN-LAW!



Mr. H. N. Harilela, O.B.E., J.P., greets Mrs. Sital at the BBQ party hosted in honour of the newly weds by Mr. & Mrs. George Harilela

HONEYMOON SEASON?

Our young couple is photographed with another couple from Bombay, Mr. & Mrs. Rishi Kapoor who too were on their way to the States for their honeymoon.

ON THE WAITING LIST

"Oh boy, if that's marriage I am all ready" Aju, Chitra's youngest brother sure looks relaxed at the wedding time.

LUCKY GROOM!

Manolo is all smiles with pretty wife and mother-in-law. Also seen in the picture is Anita Daryanani.

PROFILES OF NEW MINISTERS

The new Council of Ministers headed by Mrs Indira Gandhi has assumed office. Twenty-three member Council comprising 15 Cabinet Ministers and eight Ministers of State was sworn in.

While many of the new ministers have previously held office at the Centre, a number of them are new to the Union Government. New External Affairs Minister, P. V. Narasimha Rao is a former Chief Minister of Andhra Pradesh. Finance Minister Venkataraman has been for a long time Minister of Industries in Tamilnadu. Shiv Shankar, Minister for Law, is a former Judge of Andhra Pradesh court. Zail Singh who has got Home Ministry is a former Chief Minister of Punjab. Abdul Ghani Khan Chaudhury, the new Energy Minister was a Minister in West Bengal. Information and Broadcasting Minister V. P. Sathe has been an active member of Lok Sabha for several years. Bhishma Narain Singh who has got Parliamentary Affairs portfolio has been the Party's Chief Whip in the Rajya Sabha.

A. P. SHARMA

Mr Anant Prasad Sharma, minister of shipping and transport, a trade union leader, has come up in life the hard way.

Unassuming, humble and forthright, Mr Sharma has been a minister of state for industry and deputy leader of the Congress parliamentary party.

Mr Sharma was born in Gaudhar village of Shahabad district in Bihar on December 25, 1919.

Mr Sharma joined the Bihar National College at Patna and actively participated in the student movement. Later he became assistant secretary of the Bihar unit of the All-India Student Federation.

The former Bihar pradesh Congress chief has a knack of springing surprises. He has hit the headlines thrice – first when he defeated the Maharaja of Dumraon, considered unbeatable in the 1962 general election and entered the Lok Sabha. Again when he was unexpectedly elected president of the BPCC, but the biggest surprise was when he bade goodbye to Mr Morarji Desai and Mr S. K. Patil, his two mentors, and joined Mrs Gandhi.

KAMLAPATI TRIPATHI

The leader of the opposition in the Rajya Sabha during the Janata government, Mr Kamlapati Tripathi, minister for railways, had entered Congress movement in 1921.

The veteran Congress (I) leader defeated the Lok Dal working president, Mr Raj Narain, in Varanasi in the recently concluded elections to the Lok Sabha.

A former railway minister, Mr Tripathi regains the portfolio after a lapse of about three years.

Born on September 3, 1903, in Varanasi, Mr Tripathi was the chief minister of Uttar Pradesh during 1971-73. He was also the minister for shipping and transport at the Centre.

A member of Rajya Sabha since 1973, Mr Tripathi received the Mangala Prasad puraskar for his book "Bapu Aur Manavta." He is a D. Sc. (honoris causa) from Roorkee University.

BHISHMA NARAIN SINGH

Mr Bhishma Narain Singh, who was sworn in as a parliamentary affairs minister at the village of Udaigarh in Palamau district of Bihar on July 13, 1933.

An agriculturist and an active Congress worker since 1955, he organised the Youth Congress in Banaras Hindu University and was its joint convenor in 1953-54.

Elected to the Rajya Sabha in April 1976, he became the deputy chief whip of the Congress parliamentary party in the house from April 1977. He was made the chief whip later on.

KHAN CHOUDHURY

A seasoned politician, Abdul Barkat Atawul Gani Khan Choudhury, minister for energy and irrigation, once again proved his popularity in the recent Lok Sabha election by defeating his formidable rival, the CPM nominee, Mr Dinesh Joarder, a member of the dissolved Lok Sabha, in a straight fight.

Born in an aristocratic family in a village in Malda district, Mr Khan Choudhury has been a member of the state assembly since 1967 and joined the cabinet led by Mr Sidhartha Sanker Ray in 1972.

Educated in Europe, Mr Khan Choudhury became leader of the Congress (I) after the party split in 1978 and gradually came closer to Mrs Indira Gandhi.

A former zamindar of Malda, Mr Khan Choudhury (54) is the president of the West Bengal pradesh Congress (I) committee. His father, Khan Bahadur Abdul Hayat Khan Choudhury, also had a good political background and was associated with many developmental activities in the district.

B. SHANKARANAND

Mr B. Shankaranand, minister for education, was deputy minister for parliamentary affairs in Mrs Indira Gandhi's cabinet in 1971, has been a staunch supporter of Mrs Gandhi.

Born at Chikodi in Belgaum district in October, 1925, Mr Shankaranand comes from an enlightened scheduled caste family.

He became a judge of the high court in 1974 but resigned a year later. "Neither the emergency nor the insufficient salary" was any of the reasons. "But I was unhappy with the manner I was appointed" he said.

He then started practice in the high court and the supreme court: In 1977 he started practising in the supreme court as a senior counsel, he said.

RAO BIRENDRA SINGH

An ex-armyman Rao Birendra Singh, agriculture minister, has got a ministerial post at the Centre for the first time.

A member of the Pratap Singh Kairon ministry in the united Punjab, Mr Singh had a brief tenure as chief minister of the Samyukta Vidhayak Dal government in Haryana during 1967.

Mr Singh, who was the leader of opposition in Haryana assembly during 1968-71, founded the vishal Haryana Party which later merged with the Congress (I).

Born on February 20, 1921, at Rewari in Haryana, Mr Singh was a member of the Lok Sabha from 1971-77.

He was selected to the Indian Police Service in 1950. However, he declined the offer and joined the territorial army as an officer.

AGE OF NEW TEAM

The average age of the new cabinet ministers is 57.

The youngest member is Mr Pranab Kumar Mukherjee, member of the Rajya Sabha, who is 44, and the oldest Mr Kamlapati Tripathi, who is 76.

Mr A. P. Sharma is 60. All but three of the remaining ministers are below 60.

R. VENKATARAMAN

Mr. R Venkataraman, minister for finance, is a versatile personality being an able parliamentarian, diplomat, trade unionist and journalist. He is also reputed to be the father of industrialisation in Tamil Nadu which attained the third place in industrial development during his tenure as the state minister for industry.

Born in 1910 at Pattukottain in Thanjavur district Mr Venkataraman studied law and enrolled himself at the Madras high court. He was a member of the interim parliament and the first Lok Sabha. He was the minister in charge of industry under Mr K. Kamaraj and Mr Bhak' avatsalam.

After the Congress defeat in Tamil Nadu in 1967, Mr Venkataraman became a member of the planning commission in charge of industries for a term.

Even while he was a member of the Parliament and the state cabinet Mr Venkataraman was chosen as a member of the Indian delegation to the UN general assembly six times.

Mr Venkataraman returned to the Lok Sabha in 1971 after a break of 15 years. When the Congress (I) ticket from Madras South. He had the distinction of securing the highest number of votes polled – 328,836 -- in the country. While out of office he had been editing the "Labour Law Journal" and the "Swarajya" for some time.

VASANT SATHE

Mr Vasant Sathe, the new information and broadcasting minister, is a well-known trade unionist.

A member of the congress party since 1964, Mr Sathe was president of the Madhya Pradesh textile workers' federation (1956-60) and Vidarbha textile federation (1960-65). He was also a member of the Vidarbha Productivity Council.

A widely-travelled person, Mr Sathe was first elected to the Lok Sabha in 1972 from Akola in Maharashtra, a seat he retained during the 1977 elections.

Mr Sathe represented the Akola constituency in Maharashtra in the fifth and sixth Lok Sabha. He was re-elected this time from Wardha.

Born on March 5, 1925, Mr Sathe at present is a member of the all-India Congress (I) Committee and a special invitee to its working committee.

Mr Sathe, whose political career began in the 1942 'Quit India' movement, was associated with the Socialist Party. His association with journalism has, however, been limited to writing articles on political and economic issues.

A law graduate from Nagpur University, Mr Sathe takes special interest in matters relating to industry and labour.

NARASIMHA RAO

Mr P. V. Narasimha Rao, who handles external affairs, has been a former chief minister of Andhra Pradesh, is a poet by temperament. At present a member of the Congress (I) parliamentary board, Mr Rao was also the general secretary of the Indian National Congress during 1974-77.

Born in 1921 in the former Hyderabad state, he had his education in Nagpur. Gravitating into politics through the "Vande Mataram" movement – as the Hyderabad state people's struggle for self-government was known – he first became general secretary of the Hyderabad state Congress.

Elected to the state assembly in 1957. He became a minister five years later. He held, at different times, the portfolios of information, law, health, and education.

Mr Rao became chief minister of Andhra Pradesh in September, 1971, and was re-elected leader of the Congress legislature party after the general election in March, 1972.

Fluent in Telugu, Marathi and Urdu, Mr Rao has translated Telugu works into Marathi and vice versa.

ZAIL SINGH

Mr Zail Singh, who has taken over as minister of home affairs, was born on May 5, 1916, in Sandhwan village in the former Faridkot state. As a freedom-fighter, he launched the Praja Mandal movement in the state and underwent imprisonment from 1938 to 1943.

After independence he became minister twice in the former PEPSU state holding charge of the revenue, PWD and agriculture departments. For two years from 1955, he was president of the PEPSU Congress. He was elected a member of the Rajya Subha in 1956 and in 1962 he served as a minister in the cabinet of Mr Pratap Singh Kairon.

In 1966 he become president of Punjab pradesh Congress committee – a post he held for six years when he led his party to victory in 1972 vidhan sabha elections. He was chief minister of Punjab from 1972 to 1977 before Congress-ruled state governments were dismissed by the then Janata home minister, Mr Charan Singh.

P. C. SETHI

Mr Prakash Chandra Sethi, minister for works and housing, a former chief minister of Madhya Pradesh, has weathered many a political storm.

The Rahasthan-born politicial was Union minister for petroleum and chemicals when he was hand-picked to become chief minister of the politically unstable state in January, 1972, on the eve of elections to the state legislature. He led the Congress to victory in the elections.

He became deputy minister for steel and heavy industries a year after his election to the Rajya Sabha in 1961.

Mr Sethi was promoted as minister of state for steel and mines in 1967 and moved to the finance ministry in 1969.

After the 1971 general elections he was given independent charge of the petroleum and chemicals ministry, till then held by a minister of cabinet rank.

Born in a well-known business family of Jhalawar in Rajasthan on October 19, 1920, Mr Sethi moved to Ujjain in Madhya Pradesh in 1931.

P. K. MUKHERJEE

A minister of state for banking and revenue during the emergency, Mr Pranab Kumar Mukherjee, the new minister of commerce, resigned the treasureship of the Congress (I) before contesting the recently concluded election.

The founder-editor of "Desher Dak", a Bengali monthly, Mr Mukherjee has authorised two books entitled "Bangla Congress: an aspect of constitutional problem" and "Midterm election, 1969".

Born on December 11, 1935, at Birbhum, in West Bengal, Mr Mukherjee started his career as a lecturer. Later, he was elected to the Rajya Sabha. He became deputy minister for shipping and transport and minister of state for finance.

J. B. PATNAIK

A journalist turned politician, Mr Janaki Ballav Patnaik was born on January 3, 1972.

He graduated in Sanskrit (Honours) from Utkal University and took his master's degree in politicial science fromBanaras Hindu University in 1949.

Joining as a sub-editor in the now defunct English daily, Eastern Times, he became joint editor in one year and editor two years later.

Widely-travelled, Mr Patnaik came in to the political limelight when he successfully led the tenants' agitation in Madhupur in Cuttack district in 1953.

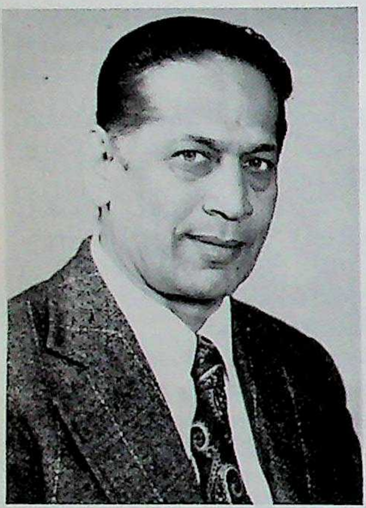
He was a member of the Pradesh Congress working committee from 1954 to 1960, member of the standing committee of the All-Indian Newspaper Editors' Conference from 1956 to 1960 and the Sahitva Akademi of Orissa from 1956 to 1967.

He was a fellow of the senate of Utkal University for ten years from 1957.

An author and prolific writer, he was first elected to the Lok Sabha in 1971 and was deputy minister and later minister of state for defence in Mrs Gandhi's ministry.

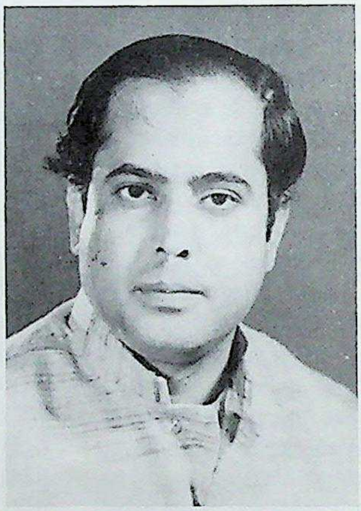
NEW RUL

Mrs. Indira Gandhi
Prime Minister

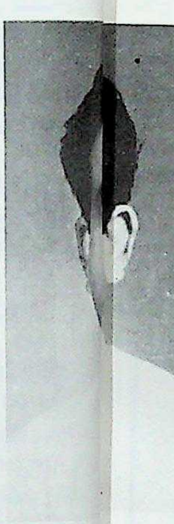


Mr. Vasant Sathe
Information & Broadcasting

Mr. R. Ventkataraman
Finance



Mr. Pranab Kumar Mukherjee
Commerce



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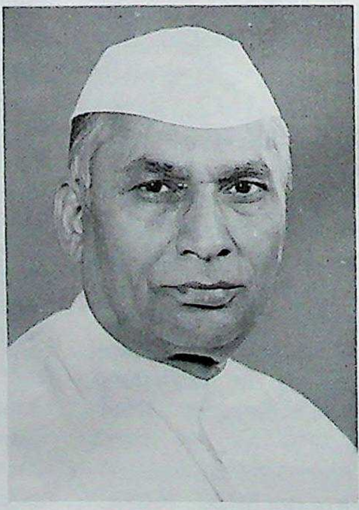
Mr. Bhisma Narain Singh
Parliament Affairs

Mr. A.B.A. Ghani Khan Chaudhury
Energy & Irrigation



Mr. A.P. Sharma
Shipping & Transport

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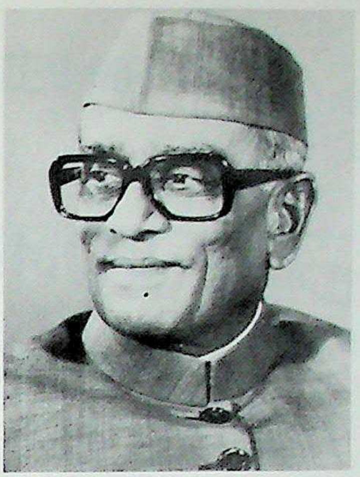
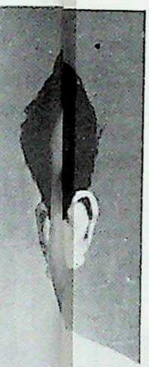
LE OF INDIA



Mr. N. Sanjiva Reddy
President



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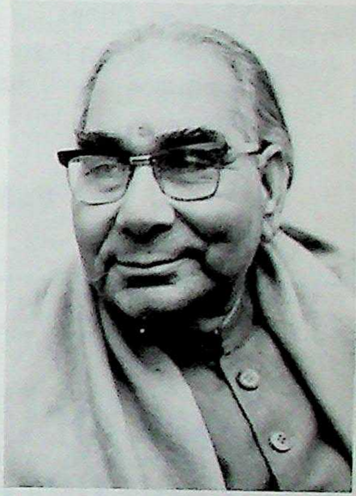
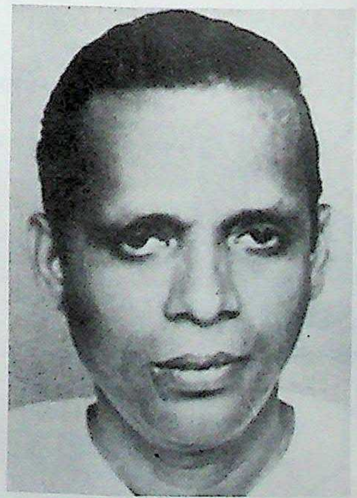
Mr. Zail Singh
Home

Mr. P.V. Narashimha Rao
External affairs

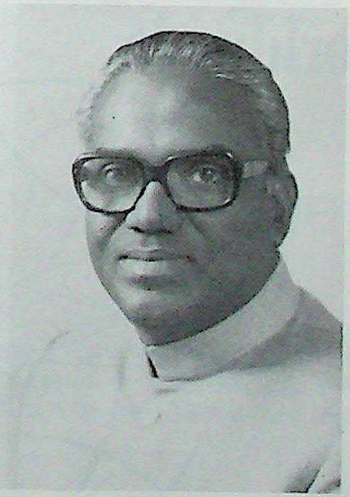


Mr. Kamlapati Tripathi
Railways

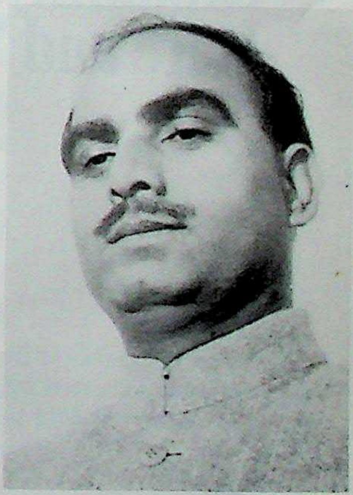
nd



Mr. J.B. Patnaik
Tourism & Civil Aviation



Mr. Shivashankar
Law and Justice



Mr. Birendra Singh
Agriculture

the bombay
hong kong

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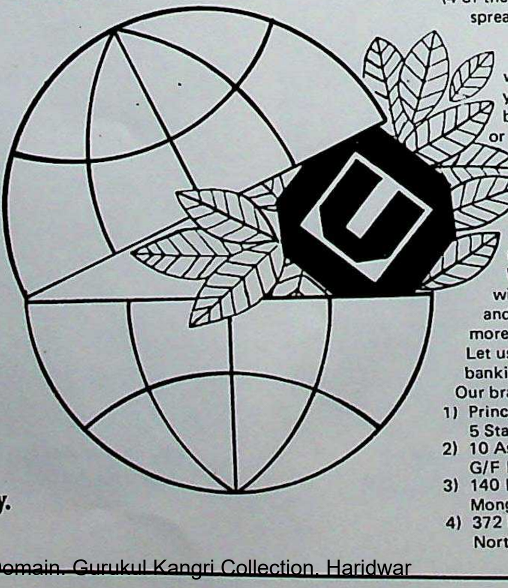

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Grandma's Cookery

Apple Chutney

2½ kg apples
½ cup water
¼ cup butter
2 t. crushed chillis
1 t. nutmug
¼ t. cloves
1 t. turmeric
1 t. ginger
1 t. cinnamon
6 cups sugar

Wash, core and peel apples. Measure spices. Steam apples in water until done. Remove lid and cook off excess water. In a deep skillet heat butter and make massala. Add all spices immediately. Stir. Add apples and let cook on a high heat, cooking away excess liquid. Add sugar until mixture becomes jam-like. Remove from heat. Serve cold.

Raisin Chutney

¾ lb. raisins
1 t. cumin seeds
2 Chili peppers
water,
sugar,
ghee.

Heat ghee. Make massala. Add raisins, stir and add water, Cover and cook on high heat. When water is evaporated, add enough sugar to make jam-like consistancy. Serve cold.

Tomato Chutney

2 lbs. tomatos
2 t. salt
1 t. crushed chilis
½ t. cumin seeds
2 t. ghee
1 t. coriander

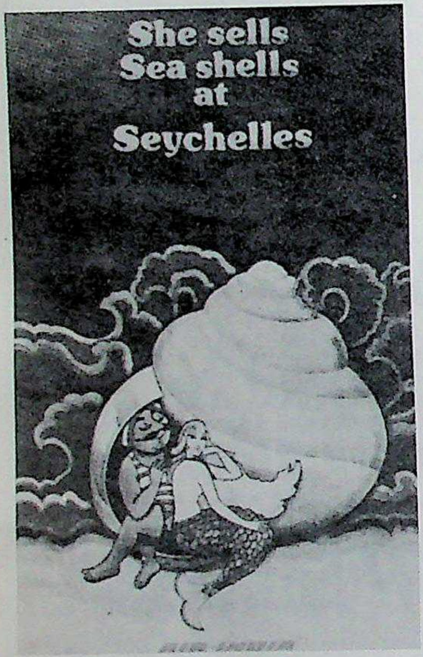
Cut tomatoes in eights. Cook covered until tomatoes are liquid. Add salt and coriander while cooking. In a small pot heat ghee and add cumin seeds. When it browns, add crushed chilis. Add ghee and spices to cooked tomatoes.

Tours & Travel

POSTER WINS AWARD

The Air-India poster on Seychelles won the first prize in the Third International Airlines Poster Competition organised recently in Kathmandu by the Jaycees Club. A total of 10 airlines participated in the competition.

The poster was designed by Mr C.V. Kamkar.



IA TO INAUGURATE AIRBUSES TO SRINAGAR

Indian airlines will inaugurate wide-bodied A300-B2 services to Srinagar on June 1.

This follows the completion of Sringagar Airport's new Rs. 20 million (US$2.5 million) terminal building, which can now cope simultaneously with full loads of passengers from one Airbus and one Boeing 737.

The building has six check-in counters, four weighing scales, 'two baggage conveyor or belts and an enquiry and a facilitation counter.

Other facilities include spacious arrival and departure halls, shops, a post office and a bank. The complex is entirely air-conditioned.

A public address system has already been installed and by the end of this year a closed-circuit television system will become operative.

TWICE WEEKLY TO ANDAMANS

A biweekly flight between Madras and Port Blair has been started by a private airline. Hunts Air is opperating a Viscount with a seating capacity of 44. The service will be operated on Mondays and Thursdays.

Capt M.S. Kohli, has been recently elected as a Fellow of the Royal Geographical Society, London.

NEW HOTEL AT JUHU

Amidst the cluster of tall coconut trees at Juhu near Bombay a new hotel, the 'Centaur Juhu' will be opened in 1981 by the Hotel Corporation of India, a wholly-owned subsidiary of Air-India.

The Rs 120 million hotel will have 355 air-conditioned rooms, a 24-hour coffee shop, three restaurants, a bar, a discotheque, a swimming pool, a health club and an auditorium.

INDIA TO AID BHUTAN AIRLINE

India has promised to provide aircraft, crew and equipment to enable Bhutan to start its own airline. To be called Royal Bhutan Airlines, it could begin operating within a few months.

This was agreed in principle during talks in Delhi recently between King Jigme Singya Wangchuck of Bhutan and India's Civil Aviation Minister, Mr. J.P. Patnaik.

A Bhutanese aviation team will be visiting Delhi shortly to work out details with Indian Airlines' officials.

Three routes are under consideration: Calcutta-Paro; Calcutta-Bagdogra-Paro; and Calcutta-Gauhati-Paro.

Paro has a small airstrip 20 kilometres from the Bhutan capital, Thimpu.

In view of landlocked Bhutan's eagerness to start air services to Paro, the Indian government has agreed to detach Paro services from the thirdlevel air network it is planning for the North Eastern States.

According to present indications a couple of Caribou aircraft could be loaned by the Indian Air Force to Bhutan to enable speedy start of services.

The aircraft would be flown by IAF pilots who have experience in negotiating the difficult mountainous terrain in the North-east.

Cabin crew will be provided by Indian Airlines which would also train Bhutanese staff.

JUMBO START TO THE NEW YEAR

With "Samdura Gupta", Air-India started its Jumbo Service for its Far East Route. Above photographed in the aircraft lounge from left is Mr. P. Y. Welinkar, Airport manager Hongkong, Mr. Balendu Shah, Regional Director East Asia, Capt. C.R.S. Rao, Mr. Ashok Vaish, Manager Hongkong, Capt. D. Bose and Mr. T.K. Kannan, Asst. Manager Hongkong.

BOMBAY TERMINAL READY BY OCTOBER

Bombay's new international airport terminal currently under construction and due for completion this October will be the first of its kind in India.

The specially-designed gateway, the first in the country to have aerobridges, will be able to handle 7.5 million passengers annually.

Arrangements have also been made for 'nose-in parking' for six wide-bodied aircraft.

Electronically - controlled flight information boards and centrally-monitored baggage conveyors will also be available.

The new terminal, situated adjacent to the 20-year-old gateway currently in use at Santa Cruz, will comprise a two-level building with the arrival and departure sections on separate floors.

Departing passengers will enter the concourse of the terminal from a special approach road and proceed onward to the first floor.

Airline check-in counters, outbound customs and immigration section will be located on the first floor. Passengers will then proceed to the mezzanine floor using lifts and escalators to the security checkpoint, after which they will board the aircraft via the aerobridges.

Arriving passengers will enter the building at the mezzanine floor, also via the aerobridges.

Mr. S. Ramanathan, chairman of the International Airports Authority of India, said that work had already been completed on the 126,000 square metre apron for parking 14 wide-bodied aircraft.

Taxi tracks measuring 74,600 square metres have also been completed, together with a fire-fighting system.

The present airport building will be used exclusively for domestic services once the new gateway is fully operational.

TWO NEW TOURS OF GUJARAT

The Tourism Corporation of Gujarat has launched two new conducted tours from Ahmedabad. The first is a five-day package covering north Gujarat and Rajasthan while the second takes in south Gujarat. Both tours depart on the first and third Saturday of every month.

The first tour, which sells for US$37.00 (at Rs8 to US$1), touches places such as Shamlaji, Ambaji, Kumbharia, Ambaji, Kambharia, Bahucharaji, Modhera in addition to Udaipur Nathdwara, Chittrgarh, Haldi Ghati, Mt Abu and Dilwara. The second covers Dakor, Ubhrat, Unai, Saputara, Nasik, Thrimbakeshwar and Shirdi and is priced at US$27.50. Tickets are available from the Tourist Information Bureau in Ahmedabad and the office of the regional manager, Dhanraj Mahal, Apollo Bunder, Bombay.

The Tourism Corporation is operating luxury buses equipped with a PA system, chilled water and fans. A trained guide accompanies each tour. Accommodation is in either dormitories or double rooms.

These two tours have been launched following the success for the four day Saurashtra Darshan tour which the Tourism Corporation operated last year. Now that the Gir forests have been opened, the Saurashtra Darshan tour will operate from Ahmedabad on the second and fourth Saturday of every month.

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ng each passenger feel like a V.I.P.,
g ce on the best shows in town,
and mixing Bloody Marys with
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like mother did...

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KENYA

RACE FOR RACE .....

Last year's Safari Rally winner, Shekhar Mehta, will start the Marlboro Safari Rally this year in a bid to become a triple winner of the world's toughest event which starts this Easter.

Loud cheers greeted when Shekhar's top number pulled out from the drum by Kenya's Attorney General and Safari Patron, Mr. Charles Njonjo recently.

Despite his number one position, Shekhar will not have much time to prepare for the Safari. He flew out with his wife, Yvonne, to the Middle East within a few hours of the draw to take part in the tough Kuwait Rally and will not be back here until 18 March – hardly a fortnight away from the Easter eve start of the Safari.

In the Kuwait Rally, he will be navigated by his wife Yvonne, who has also entered the Safari with Ann Taith.

Thailand's rally ace, Panom Noopirod, is to drive in Kenya's Safari Rally this year. He is pictured here (fifth from the left) on arrival at Nairobi Airport recently. Others from the left are Miss Rashmi Choda, daughter of Prem and Pauru Choda, who welcomed Mr. Noopirod with a garland; Mr. Bryn Davis, the Safari Vice Chairman Mr. Harish Raja, Mr. Talerng; the Editor in Chief of 'Grand Prix' Magazine and contributor to Thai media; Mr. Noopirod; Dr. Chawan Chawanid, the Thai Ambassador and his colleague.

A-I OFFICE ROBBED

Three armed gangsters raided the Air-India accounts office in Nairobi and decamped with air tickets and about 10,000 shillings in cash.

The gangsters tied the staff and robbed them of their watches and other valuables, according to the Air-India manager for east Africa, Mr. Ranvir Tiwari.

No one was injured, Mr. Tiwari said. The value of the stolen tickets was not known.

– Kul Bhushan

FIRST PRIZE
TWO RETURN TICKETS TO INDIA
AIR-INDIA

The first prize of two return air tickets Nairobi-Delhi-Nairobi for The Safari Raffl organised by Rotary Club of Nairobi North were presented recently by Mr. S. K Verma, Air India's Regional Manager for Africa, to Kenya's Attorney General Mr Charles Njonjo.

The picture shows this presentation witnessed by (from the left) Mr. R. Tiwari Air India's Manager for East Africa, and Mr. E. Lawerson, Chairman of Rotary Clu Nairobi North.

FESTIVAL IN NAIROBI

Centaur Hotel held an Indian Food Festival at the Bacchus Club in Nairobi. Two chefs were flown in by the Centaur who prepared a delicious spread of Indian cuisine for the Food Festival. The invitees were entertained by the famous Odissi dancer Protima Bedi and her companion, Rohinton Cama. Both dancers gave a scintillating performance portraying aspects of Indian culture through dance forms.

VIRGIN ISLANDS

FAREWELL VISIT

Honourable K. Srinivasan, Consul General for the Government of India at New York paid the Indian community a farewell visit for two days. During his visit he was entertained by the Indian commounity and paid a courtesy call on Honourable Henery Millin, Acting Governor of the Virgin Islands together with President and Past President David Mohanani of the India Association of Virgin Islands.

REPUBLIC DAY CELEBRATIONS CANCELLED

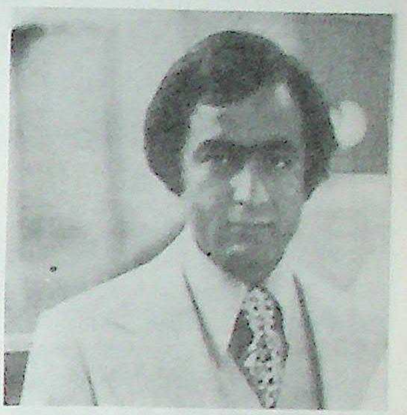
India Association of the Virgin Islands, who hold their usual Republic Day function every year, cancelled the function due to tragic death of the their friend Mr. Roy Hemrajani.

WELCOME ADDITION

Congratulations go to Mr. Raju Chugani who was recently married in Poona and welcome to his wife 'Sapna' to Virgin Islands!

TRAGIC LOSS

Indian Community of the Virgin Islands mourned the tragic death of their friend Mr. Ranjit (Roy) Hemrajani on January 17. Roy is known to many people in Hong Kong as he was in St. Thomas and will be missed by all. He is survived by his wife Manesha, little daughter, mother and many brothers and sisters.



Roy

ELECTIONS

At its annual general meeting, India Association of the Virgin Islands has elected Mr. Aju Daswani as President, Mr. Ram Mirpuri – Vice President, Mr. Pishu Dadlani – Hon. Treasurer, Mr. Vashi Dadlani – secretary, Mr. Victor Chugani – director, Mr. Mulo Alwani – director, Mr. Chandru Mahtani – ex-officio.

THEY FLEW TO V. I.

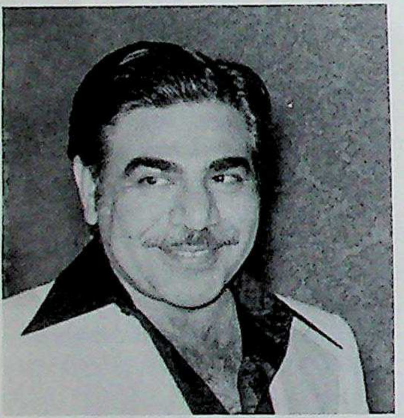
Visitors to St. Thomas recently were many, but to mention few were: Mr. Bheroomal Dadlani of Haiti, Mr. Jetho Sadhwani from Manila, Gary and Lakhi Uttamchandani of Hong Kong. And for the first time visitor is none other than Mrs. Padma Harish of Modesto, Hongkong, visiting her daughter Nirmla and son-in-law Shyam Vaswani.

– David Mohanani

ASIANS JOIN HANDS IN HONG KONG

A multi-million U. S. dollar intergrated textiles project approved by the Indonesian government has been up in Bandung under the name of P. T. Five Star Industries by a member of the textile's division of the Melwani's Commonwealth Group which is head quartered in Hong Kong, and The Bombay Dyeing and Manufacturing Co. Ltd., a textiles industry leader in India. This project is the first collaboration of three Asian interests, capitialising on Hong Kong's financial expertise, India's technology and Indonesia's ambitious industrial programme.

The total project will cost US$50 million. The first phase, costing US$25 million has already been commissioned and is likely to be in full production by the third quarter of 1980.



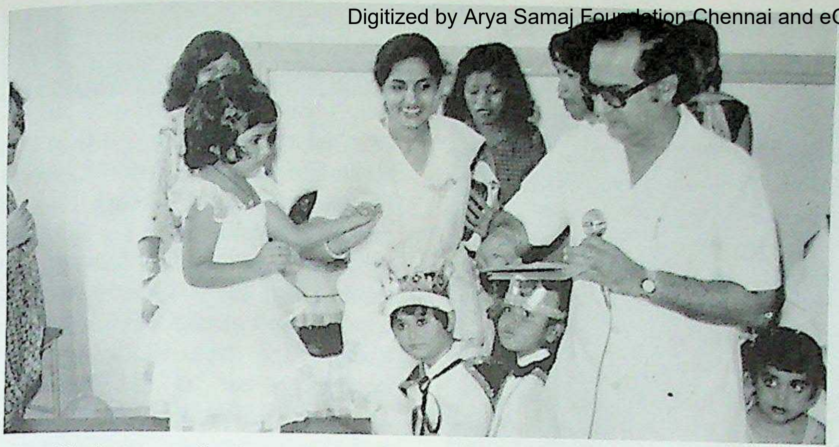
Mr. A.H. Melwani, Chairman of P.T. Five Star Industries

This project indicates the faith of Asians in Asia in the coming decade when so much uncertainty clouds the future elsewhere. Both majority partners indicate by the commission of this project their desire to expand further in the Asian region and acclaim the importance of Hong Kong in their future plans including their present plan to look at the possibilities of a similar project in China

A group of travel agents from India has been visiting Indonesia on an educational tour. During their visit the agents were entertained at a cocktail party by the Hotel Sari Pacific, Jakarta.

Seen in the group are, from the left: Mr. M. Khosla, sales manager of West Indian Travel, Bombay; Mr. and Mrs. B. L. Parashara; Mr. Yusuf Abdullah, director executive of ASITA, Jakarta; Mr. S. Irani, manager of Asiatic Travel; Mr. D. Laungani, Deepak Travel; Mr. S.K. Bhutani, India's Ambassador in Jakarta; Mr. M. Advani, Govan Travel; Mr. Suder Vaswani, SOTC Travel; and Mr. R.P. Bhamaria, Acardia Travel.

Two well-known Indian artists and signers, Chandru Atma and Indru Atma, were i Indonesia recently to entertain members of the Indian community with their golde voice. Mr. Chandru Atma is the winner of the Golden K.L. Sehgal Award of India During their visit in Indonesia, the artists gave performances in Jakarta, Bandung and Surabaya. On the occasion of their visit to the Gandhi Memorial Internat ional School, they were presented with trophies by Principal V. Ram in appreciatio of their various programmes in Indonesia. They are seen here posing together wit Principal V. Ram (left), Miss Usha Bharwani and Mr. Vijay Mulani, both Staff of th School.



The Kindergarten Section of the Gandhi Memorial International School held Christmas celebration in the School Hall. A play on the birth of Jesus Christ was staged on the occasion. Shalu, one of the merit students, is seen here receiving her Report Card from Principal V. Ram.

THAILAND

ROYAL POSTINGS

Travel agents, airlines managers and a large number of friends got together at the Dusit Thani Hotel to bid farewell to the outgoing manager of Royal Nepal Airlines, Mr. R.R. Pandey (second from right) & Mrs. Pandey (centre) and to welcome the new manager Mr. D.B. Pandey (fifth from left) and Mrs. D.B. Pandey.

THAI AMBIKA CHEMICALS LTD.

Above phographed signing the joint venture from left; Mr. Subhas Bajaj, Mr. Shivanath Rai Bajaj on behalf of Diwanchand Group and Mr. Murgesh Jaikrishna — director of Shri Ambika Group.

THAILAND

ITS A BIG DAY!

The Mayura Hall of the President Hotel was the scene of a jubilant affairs when Mr. & Mrs. Narin Indhewat of Royal-Tajmahlal hosted a reception to celebrate the wedding of their son Ramesh to Padu, Daughter of Mr. & Mrs. Vishindas S. Jethwani, Happy Store Madras. The happy couple is photographed above.

THAI, INDIAN JOINT VENTURE

The Diwanchand Group of Bangkok and the Shri Ambica Group of Ahmedabad, India, have set up a joint venture to produce dyes and chemicals.

According to an announcement of the two groups, the joint venture, called Thai-Ambica Chemicals Ltd., will build a factory at a cost of $6 million in Pathumthani, about 40 kilometers east of Bangkok.

The venture, which had been granted a promotion certificate from the Board of Investment, is expected to commence operations within 15 months.

The factory will produce reactive dyes, pigments, optical bleaching agents and binders.

MALAYSIA / SINGAPORE

NO MORE TODDY

Meanwhile, in Singapore the Government has closed down all toddy shops for a variety of reasons including particularly inadequate supply of toddy. Toddy, consumed largely by low-paid Indian labourers, has been a controlled commodity, sold only at Government toddy shops. Licensed contractors used to supply toddy to the shops. According to the Press Liaisoh Officer of the Customs and Excise Department, Mr. P. Ramanathan, the Government Toddy Shops have frequently been receiving short supplies of pure fresh toddy. This has often led to complaints of black-marketting, adulteration and fracas amongst some unruly customers, he said. Dwindling sources of coconut trees in rural areas, the difficulty in recruiting skilled tappers and increasing labour costs are problems which beset the toddy contractor. It is a matter of time when urban renewal will affect the four remaining Government Toddy Shops, two others having been demolished some years ago. It is therefore no longer worthwhile for the Customs Department to continue the sale of toddy for the benefit of a dwindling clientele, Mr. Ramanathan said.

Observers are afraid that Indian workers devoid of cheap toddy and unable to afford beer, will now turn to the illicit Chinese samsu, the notorious "killer brew." in Malaysia, the Indian Community has even demanded the death penalty for those making or selling this liquor.

APOLLO CIRCUS

India's biggest circus, the Apollo Circus, has come to Singapore – the first one to perform here in more than a decade. From the remarkable elephant doing arithmetic to the heart-stopping stunts on the trapeze, this mammoth troupe of 220 artistes and workers and 39 performing animals began a three-month season in the Republic on New Year's Day. The sponsors, the Tri-Union Group of Companies, donated the entire proceeds of the first night to the Singapore Cultural Foundation. As a second charity gesture, the proceeds of a weekend show will go towards the building fund of the Telok Blangah community centre. From Telok Blangah, the circus will go to other satellite towns in the Republic Toa Payoh and Ang Mo Kio.

Based in Bombay, this troupe is now on a two-year tour of Asean countries. The huge menagerie of animals and 300 tonnes of equipment arrived by ship. The circus is a self-contained community with its own engineer, electricians, carpenters, tailors, cooks, painters animal trainers and physical instructors.

Coming straight from Sri Lanka after a successful eight-month tour the Apollo has a fantastic budget For food alone. the troupe needs S$5,000 a day, show or no show "If we were to stop a show for one day, we must have $20,000 to cover all the necessary costs," said its founder Mr. K. Sahadevan 62, who operates the business with his younger brother.

SOUTH AFRICA

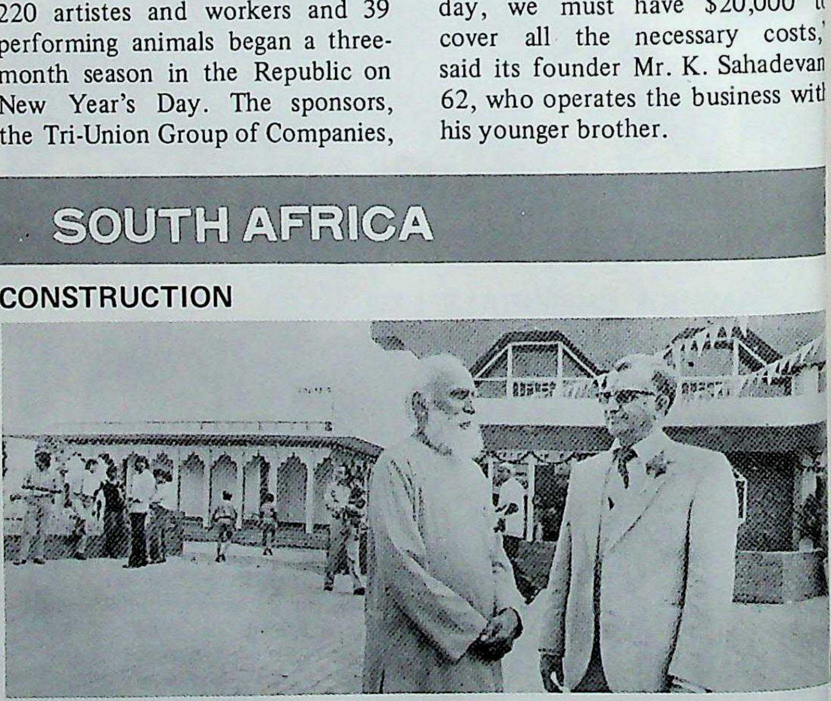
FIRST INDIAN WOMAN CONSTABLE

A Chatsworth girl, Miss Shanu Devi Brijlal has become the first Indian woman to be appointed constable with the South African Railways Police. This was announced recently by Colonel J. F. de Beer, Commanding Officer of the Railway's Police in Natal.

Nineteen-year-old Shanu is a matriculant and speaks both Afrikaans and English fluently.

The Railway Police had only one vacancy and Miss Brijlal's application was successful. After undergoing practical training, she

CONSTRUCTION



The Pretoria Hindu Seva Samaj Auditorium and Community Centre was officially opened in Laudium on March 9. The centre cost R425 000 and consists of an auditorium seating 800, a large gymnasium, a kitchen and dining room complex for 350 people, two classrooms and a caretaker's flat. The official opening was performed by Swami Nisreyasananda (left) of the Ramakrishna Mission in Zimbabwe seen here with Mr Jivan Kalyan, chairman of the Pretoria Hindu Seva Samaj Society

is now a fully-fledged policewoman and can perform duties similar to any other police-constable. Miss Brijlal assumed duty earlier this year and is stationed at the Railway Police in Durban. Her work deals mainly with the protection of Railway Property. Colonel J. F. de Beet said this was the forerunner to the recruitment of many more non-white women in the Railway Police. He added that he was very impressed with the work of Women-Constable Brijlal and said her efficiency was on par with any other male or woman constable in the force.

Miss Brijlal who is the only woman in a section of the Railway Police dominated by male staff has no qualms. She enjoys her work tremendously.

TRANSVAAL GYMNASTIC CHAMPIONSHIPS

Finalists from three regional gymnastic high school competitions met at Nirvania High School to decide the Transvaal Championships recently. The championships attracted a large crowd of spectators who were entertained with a fine performance of gymnastics, a sport that is becoming increasingly popular amongst Indian youth in the Transvaal. Several promising young gymnasts emerged as winners.

EGGS – INDIA ACHIEVES OUTPUT!

The new popularity of scientific poultry farming in rural areas has pushed up India's annual egg production to a record 12,540 million, according to the latest edition of the Indian poultry industry yearbook.

While egg production achieved a ten per cent growth during 1979, the broiler output had a better show with 20 per cent growth to a total of 24 million.

PROMISING GYMNASTS

Seen above is prominent Lenasia personality Mr Mohammed Khan, presenting a trophy to the best female gymnast, Nadia Variawa of the Queenspark Primary School. Looking on are Mrs J. G. Olivier and Mr van der Bank, Subject Inspectress and Subject Inspector for Physical Training.

TABLE TENNIS CHAMPIONS

The Southern Transvaal Table Tennis Championships were held at the recreational centre in Lenasia recently. After a superb game of table tennis, Mr. P. R. Chhiba (left) emerged victorious. Mr. Dilip Palidar (right) was the runner. up. Above photograped is the winner, Mr. P. R. Chhiba with the Gold Circle Floating Trophy and Mr. Dilip Palidar, runner up with the Kandawala Memorial Floating Trophy.

"HAWAII GAINS NEW HONORARY CONSUL"

Newly filling the role of Honorary Consul for India in Hawaii is Honolulu businessman David Watumull. Named to the appointment in late 1979, Watumull succeeds his mother, Mrs. Ellen Jensen Watumull, now retired. He is also the son of the late Mr. G. J. Watumull, founder of one of Hawaii's oldest Indian business firms.

Born in Honolulu and graduated from California's UCLA, the 52-year-old Watumull brings with him a long and varied relationship with India, having both lived and worked there. Among his many roles at present, which include heading the family business, he is also executive vice president and trustee of the well-known Watumull Foundation. A one-time gubernatorial candidate in the state of Hawaii, he is married and has five children.

– C. K. S.

"INDIAN ASSNS SET TO MEET IN N.Y."

The New York-based Federation of Indian Associations has announced plans for its first 'Convention of Asian Indians in North America' to be held in May of this year. The two-day confab is scheduled to convene at New York's Sheraton Hotel, with events to run from May 24 through May 26.

Among the activities on tap are a series of broadbased sessions, including panel discussions, paper presentations, and a variety of awards to outstanding Indian-resident nominees and organizations. An exhibition of Indian arts and crafts is also planned. Theme for this first such convention, as chaired by Arthur Lal in a plenary session, will be "Indo-American Relations". Proceedings of this and all the sessions held will be made available to the public for a nominal fee.

Indian residents from all corners of the United States and Canada are expected to be on hand. It will be the first such conclave ever held in the U.S. According to FIA president, Thomas Abraham, plans to hold similar conventions bi-annually are also underway, with the second convention already slated to be held in Chicago, and a third in California.

Attendance is being encouraged, and additional details may be had from First Convention of Asian Indians in North America, 1270 Broadway, Suite 1215, New York 10001.

ASSAM ASSOCIATION FORMED

The Assam Association of North America was formed recently for people with origins in the north-eastern region of India and will be dedicated to "present the rich cultural heritage of this part of India to the rest of the world."

The association, based in Houston, Texas, elected: Dr. Parul Hazarika, President; Rajen Baruah, Vice President; Lohit Datta Barua, Secretary, Ranjit Das, Assistant Secretary; and Mrs. Anuradha Mahanta, Treasurer.

HINDU SOCIETY

The Hindu Society of Colorada had its general meeting February 3. Sant Keshavdas gave discourses on Karmayoga, Krishna Leela. The discourses were interspersed by bhajans and kirtans of Thyagaraja, Purandharadasa, Tukaram and Nanak.

SIKH GROUP OFFERS MOVIE

The Mid-Hudson Sikh Cultura Society screened the Punjabi movie "Sava Lakh Se Ek Ladaon", whic depicts the history and cultur of the 18th century province o Punjab.

The program, aimed at th youth of the organization, include religious and cultural document aries and a cultural presentation

HINDU TEMPLE BUYS LAND

The Hindu Temple of Greate Chicago has signed a contract t purchase land to build the S Rama Temple and Communit Center.

The 17.6-acre plot is locate in Lemont, a southwest subur of Chicago.

A news release estimated th costs of construction at $1. million.

The Hindu Temple is no soliciting contributions. Thos interested should send the contributions to The Hindu Templ of Greater Chicago, P.O. Box 69 Lombard, Il. 60148.

L. A. MAN MURDERED

The Los Angeles police Centr Division is investigating the murd of Khantibhai Patel, 52. Accordi to the police an unidentified pe son entered Patel's office room his Twilight Motel on Fireston Blvd., Los Angeles, and stabbe him to death.

Patel came to the U.S. in 197 He is survived by his wife an three children.

Patel's friends have asked f financial assistance for his famil in India.

ROBBERS SHOOT STORE MANAGER

Kenny Gehani 39, manager of India Kashmir Gifts, 1182 Broadway, was shot in the back during a robbery of the store, police reported.

Detective Riggan of the New York Police Department's Precinct 13, said Gehani was shot once in the back when three black men, in their late teens and early 20's, robbed the store. The three immediately fled the scene, Riggan said. Police said they took some items from the store.

Gehani was taken to St. Vincent's Hospital, Seventh Avenue and 11th Street, where he is listed in critical condition. Loretta Harris, of St. Vincent's Public Relations Department, said Gehani was doing "okay." He is off the respirator, she said. The bullet is lodged in Gehani's liver and doctors were not sure if they would remove it, she said. She said there were no complications.

HONG KONG

NEED INTRODUCTION .....

Mr. Sam Sugnu Jethwani, well known, businessman and film producer invited well over 200 people at his residence at the special reception he gave to meet Mr & Mrs Rishi Kapoor who stopped here on their way to States.

Above photographed on the occasion are from left Mrs. K. Sital, Mr. & Mrs. Rishi Kapoor and the hosts – Mrs & Mr. Jethwani.

Mr. & Mrs. H. P. Gulrajani recently hosted a cocktail party at India Room of Hilton Hotel to bid farewell to Mr. K. L. Samant, Manager Bank of India, and Mrs. Samant and pictured on the occasion are Mr. K. Dialdas, Mr. K. L. Samant, Mr. H. P. Gulrajani and Mr. G. K. Gulabani.

Mrs & Mr. Rishi Kapoor pose for young fans – Neetu Jeswani and Kiran S. Jethwani.

Seen above at the same party are Mrs. Chandara Shamdasani, Mrs. H. P. Gulrajani and Mrs. K. L. Samant.

VITASIA COCKTAIL PARTY—INSURED?

To welcome Mr. Jorg N. Plattner, director Vita Life, Zurich, Mr. Lal Hardasani of Vitasia, Hongkong, hosted a cocktail party and above the host is seen at extreme left with the guest of honour, Mr. Plattner, next to him. Also seen are Mr. George Mummenthaler — local attorney, Mr. Hans Schenider and Mr. Tolani.

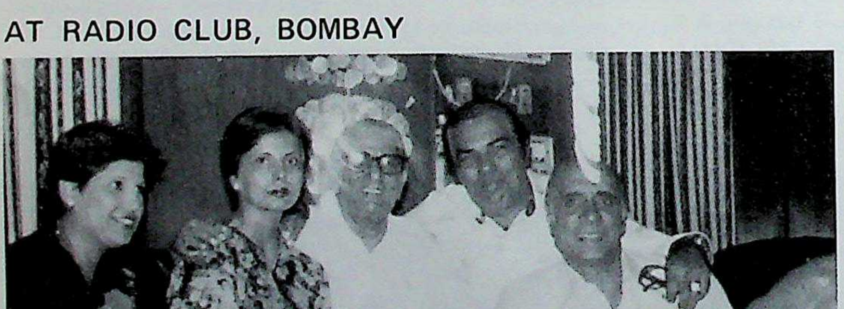
TALKING POLICY!

Mr. D. K. Chanrai (right) and Mr. G. K. Chanrai (centre) of London and Nigeria were present too at the Vitasia Cocktails and above are seen with Mr. Ram Tolani at extreme left.

GEM FOR PRETTY GIRL

Rattan, son of Mr. & Mrs. M.P. Ladharam, got married to swita, daughter of Mr. & Mrs. Motiram Kishinchand of Jakarta and Singapore, at Holiday Inn, Hong Kong.

AT RADIO CLUB, BOMBAY



During his recent visit to Bombay, Hong Kong's prominent social figure, President of Sindhi Sabha, Mr. Gulab Thadani, had a luncheon meeting with Professor Ram Panjwani to promote Sindhi Culture. Above photographed on the occasion is from left Mrs Gulab Thadani, Mrs Ram Dadlani, Professor Ram panjwani, Mr. Ram Dadlani and Gulab Thadani.

India Trails In Per Capita Incom

Thirty-two years after Independence, India is about 100 years behind the developed countries in terms of per capita income, according to a World Bank survey report.

This disparity is increasing with population rise, and without a corresponding increase in net per capita income.

India, according to the report, along with Pakistan, Bangladesh, Sri Lanka, Malaysia, Thailand, Nigeria, Uganda, Indonesia and Kenya, has slipped to the position of a "fourth world." These fast impoverishing countries have an annual income ranging between Rs. 110 ($13.75) and Rs. 160 ($20). This works out to less than Rs. 16 ($2) per month.

The report points to a world population of about four billion, of which 350 million are totally destitute. Many of these destitutes live on the Indian subcontinent.

The situation of the "fourth world" countries will further deteriorate, the report predicts, as trade deficits increase, following a rise in petroleum product prices. The deficit caused by these price hikes was $10,000 million in 1979, the report says.

UNITED KINGDOM

ENCHANTMENT

Miss Sahira Ebrahim from Bombay rendered Kathak dances at St. Pancras Town Hall on Republic day.

MANY WRITERS TO ATTEND PUNJABI MEET IN LONDON

The Progressive Writers Association of Great Britain is currently trying to verify whether the government has banned the entry of Mr. Faiz Ahmed Faiz, the eminent Urdu poet with pronounced pro-Soviet views and Mr. Seribriko, head of the Punjabi department of the Soviet Academy.

Both writers, along with several others from Pakistan and India, have been invited by the association to participate in the Punjabi writers conference to be held in June. The issue has acquired relevance since the deportation from Heathrow airport of Mr. Romesh Chandra, president of the World Peace Council, last month.

Mr. Faiz is a frequent visitor to Britain, although at present he lives in Beirut where he has started a magazine dealing with Afro-Asian issues. If the British government decides to ban his entry, it would be a case of penalising a writer who was once honoured with an MBE. The award has not been withdrawn.

Quite a few literary figures have been invited from India and Pakistan, including Dr. Harbhajan Singh, Dr. Surjit Hans, Mr. Sibte Hassan and Mr. Ahmed Salim.

BAN ON 'GHAR JAWAYEES'!

The West London's community workers, politicians and businessmen got together in the offices of New Life Weekly, paper on the right.

Mr. T. Raison, Minister of State for Home Affairs spoke on new immigration rules which come into force from this month. The rules will bar the husbands or fiances from permanently settling down in U.K. even after traditional arranged marriages amongst majority of people from Indian subcontinent Mr. Raison answered questions on the subject after his speech.

VIEW POINT

Seen above at extreme right is Mr. Raison speaking about the immigration laws as the keen participants listen, standing next, Mr. Jobanputra, Miss Sahira, Mr. Anil Dave, noted musician and Mr. B. Heyhoe, local member of parliament who is also minister for the army.

SING A SONG – SING IT STRONG

At the monthly function of Hindu Centre, where hawan yaj is performed at all meetings, a speaker of some repute is invited to grace the occasion and give benefit through his talks. Music and dance are common feature of the day as young and old are equally encouraged to participate. Above picture shows a group of youngsters making their contribution with songs.

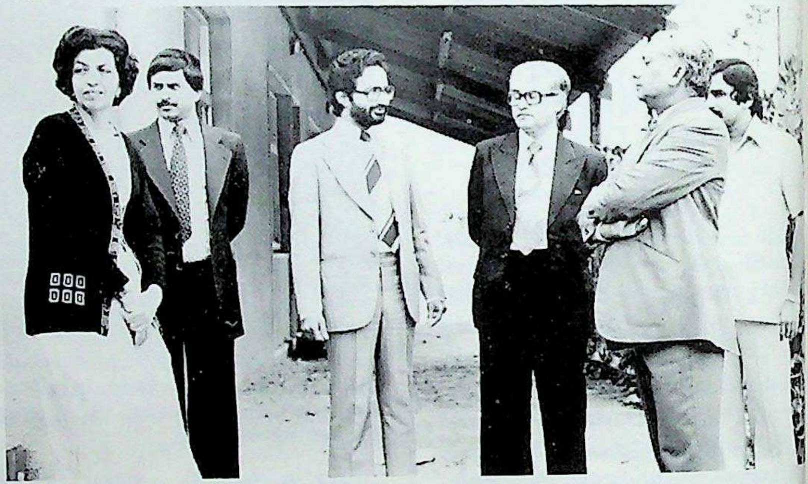
FREELAND FOR INDIAN SCHOOL

Sheikh Sultan bin Mohammed Al Qassimi, the ruler of Sharjah, has alloted a free land of 189000 sq. ft. to the Indian School Sharjah for the construction of the school buildings. The six months old Indian School has a strength of 350 students upto fifth standard. The school is in the second stage of development and in the coming accademy year the strength of the students will be increased to 650, according to the Indian asscociation president, Mr. V. Damodar.

Mr. Damodar, the main architect of the Indian school in the northern emirates said that they are getting full support from the Sheikh and his family. The school will be rare one in the gulf. Within the short period of its opening, it had conducted various sports, arts and cultural programmes which the central secondary educational board of New Delhi had found satisfactory. The plans of the school buildings have been approved by the muncipality of Sharjah and quotations are over 3 million dirhams project and the work will start soon.

بقعة المدرسة الهندية للشارقة
SITE FOR
SHARJAH INDIAN SCHOOL

Members of the Indian Association watch the site of Indian school with the loc people.



Mr. R.K. Singhal, Chairman, secondary school board & higher education discuss the activities of the Indian schools in the Emirates with the Sharjah Indi Association and Indian school office bearers.

MUSIC NIGHT

For the first time in Dubai, The Al Nasr Club, the UAE league foot ball champions, staged a musical night programme of the Indian stars.

The three hour long programme included music, dance, mimicry and other variety shows. The Indian troupe included the famous signer Jesudas, Hemalata, Yespal Singh, dancer Miss Jayasree, commedian Johny Wisky and music director Ravindra Jain.

The Indian Cultural troupe with office bearers of Dubai Al Nasr Club.

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POPULAR AMBASSADOR

Mr. M. H. Ansari, the outgoing Indian Ambassador to the UAE has urged the Indians here to devote their sincere service for the better relationship between the two countries. The Ambassador, who paid warm tribute to the inherent goodness of the people of the counrty, was speaking at a farewell given in his honour by the Indian Association. Mr. Ansari said his three and a half years tour of duty here had been a very satisfying experience He said there is a deep rooted sense of friendship and affinity with India in this region and relations between the two countries examplified these bonds which have grown stronger day by day. The association president Mr. V Damodar presided over the function and gave a memonto to the ambassador on behalf of the Indians in the northern emirates.

Mr. M. H. Ansari

In Dubai the Indian Association and the Indian Merchan community had arranged seperate functions. The Dubai Indian Association president, Mr. M. John, praised the services of the outgoing ambassador.

Mr. Ansari congratulated the Dubai Indian Merchant community or their unity in this country. nd applauded especially the ontribution made not only to the development of internal trade and commerce of the UAE by the Indian merchants community but also in helping develop external cooperation that had deeply benefitted both countries. While a great deal of existing goodwill had its source in the long history of mutually beneficial economic and cultural contacts between the gulf region and India, much was owed to the very notable role played by the Indian expatriate community which has always kept consistent with the requirements of the age.

Air-India's Manager, Abu Dhabi, Mr. M.N. Mehra, was recently invited to inaugurate a cinema hall and a library at the India Social Centre, Photograph shows Mr Mehra snipping the ribbon. To his right is the Centre President, Mr C.P. Nambiar, and to his left the Centre General Secretary, Mr. J. Mathen.

TAIWAN

MY PRIDE ....

Mr. Gobind Sadarangani got married recently and is photographed above with his bride, Asha, daughter of Mr. Kanwal D. Daryanani of Assam.

COULDN'T DANCE BETTER ...

Some of the 'Sunday Group' men are photographed with the aborigines belles.

SUNDAY GROUP

SOCIAL AFFAIRS

There is always a need for small groups to have thick relations and close touch to enjoy social life more frequently and frankly – thats how the Indians residing in Taiwan feel and hence have formed many small groups. One of such group popularly known as 'Sunday Group' organises tours for sight seeing in the country apart from social get-togethers and organising functions on auspicious occasions.

Above picture of 'Sunday Group' taken at the enterance gate going towards Nin Tunnels and Toroko Gorge. shows from left, Mr. K.K. Khatwani, Mrs. Pushp Khatwani, Mr. Tulsi Vasnani Mrs. Sheela Vasnani, Mr. Lucky Melwani Mr. Vash Lalchandani, Mr. Girdhari Gidwani, Mrs. Kanta Samtani and Mr. Gobind Samtan

ADDIS ABABA

MARRIAGES ARE MADE IN HEAVEN

There was a colourful gathering of Indians, Germans and their friends of all nationalities when Mr. Hartmut Schingen – Consellor in the Embassy of the Federal Republic of Germany, married to Vrinda Dutt – daughter of the Indian Military, Naval and Air Attache in Addis Ababa. A very solemn and touching marriage service was conducted at German Evangelical Church by Pastor Dr. Henrich Scheffer. Those present had also the good fortune of listening to an excellent violin recital by Dr. Vadican. Soon after this, the bridal pair had their marriage registered during a short and impressive ceremony performed by the Indian Ambassador – Shri Vinay Verma at the Indian Embassy.

In the evening the bride's parents Col. Dev Dutt and Mrs. Mohini Dutt hosted a dinner at Hilton when several toasts were raised in honour of the newly weds. The German Ambassador – Mr. Rudiger von Pachelbel and Shri Vinay Verma – the Indian Ambassador while raising their toasts said "Such unions enrich the friendly ties between the two nationalities".

At the wedding receiption of Vrinda and Hartmut, Ambassador of the United Stat of America H.E. Mr. Frederic L. Chapin and his wife congratulate Col. Dev Du father of the bride.

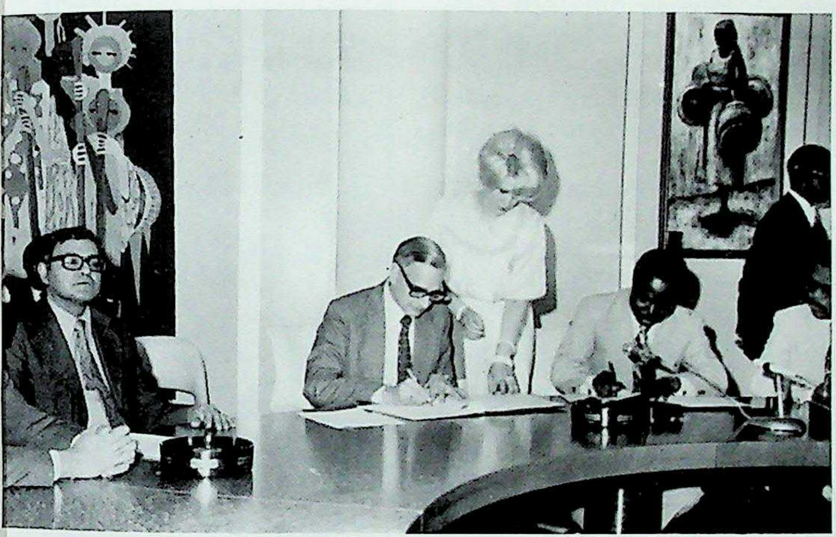
After the church ceremony a family group photo shows from left: Dr. Kaikini sister of groom, Mrs. Almut Sievers, H.E. Mr. Rudiger von Pachelbel, Shri B Dastoor – manager-Air-India, his mother, Col. Dev Dutt, Mrs. Schingen, Mrs Mo Dutt, Smt. Geeta Verma and H.E. Shri Vinay Verma.

ETHIOPIA

RS. 5 MILLION FOR ECA

India and the Economic Commission for Africa (ECA) have signed on agreement under which the Indian Government will provide a grant of Rupees 5 million to the ECA.

The secretary of the ministry of commerce, civil supplies and co-operation of India, H.E. Shri A.S. Gill led the five people deligation and signed on behalf of the Indian Government. D. Adebayo Adedeji, the executive secretary of the ECA signed on behalf of the commission at a ceremony held at the Africa Hall. The Indian Ambassador to Ethiopia, H.E. Shri Vinay Verma and Shri L. Dingliana – second secretary (commercial) Embassy of India were present among the deligation at the signing ceremony.



H.E. Shri A.S. Gill and the executive secretary of the ECA signing the documents.

Shri Mohan Kothari, president of the Indian Association hosted a luncheon party in honour of the visiting Indian Delegation and above photographed on the occasion are from left: Shri H.T. Gopani – leading businessman, Shri Desikan, Shri Kothari – the host, H.E. Shri A.S. Gill and Shri M.C. Stayavadi – deputy secretary in the Indian Ministry of Commerce.

DOOTIANA

GUJRAL ASKED TO CONTINUE AS ENVOY

India's ambassador to the Soviet Union, Mr. I. K. Gujral, who had resigned recently, has been asked to continue in his job.

According to informed sources in the external affairs ministry, Mr. Gujral has agreed to stay in Moscow as ambassador.

Mr. Gujral had submitted his resignation when the new government was installed in January.

Mr. Gujral, who had come to New Delhi to prepare for the visit of the Soviet deputy prime minister, Mr. I. V. Arkhipov, and also for high-level consultations, returned to Moscow, after three weeks stay.

K. S. BAJPAI TO BE NEW ENVOY TO PEKING

One of India's most experienced diplomats, Mr. K. S. Bajpai, is being appointed the next ambassador to China.

CHINESE ENVOY FOR BETTER RELATIONS

– The new Chinese Ambassador to India, Shen Jian, arrived in New Delhi on February 5 and said his main task would be to promote friendly relations between the two countries.

ENVOY TO IRELAND

Mr Masnabendra Shan has been appointed Ambassador of India to Ireland. He succeeds Mr Nagendra Nath Jha.

CREDENTIALS PRESENTED

The new high commissioner of Australia, Mr. Gordon Noel Upton, presented his credentials to the President, Mr. N. Sanjiva Reddy, at Rashtrapati Bhavan.

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Gleanings from Indian press

BHARAT RATNA FOR MOTHER TERESA

The Nobel Peace prize winner Mother Teresa has been conferred the Bharat Ratna by the President, Mr N. Sanjiva Reddy.

PADMA BHUSHAN FOR GAVASKAR

– Renowned cricketer Sunil Gavaskar, who led India to two consecutive victories this season – one against the West Indies and the other against Pakistan – was awarded with the coveted honor "Padma Bhushan" by the Government of India on the Republic Day.

TALES FOR CHILDREN

"Magic Carpet Tales", a children's story book containing tales from a dozen lands, including India, has been brought out by. Air India as part of its contribution to the International Year of the Child.

The book has colour illustrations by the noted cartoonist, R. K. Laxman.

Stories have been drawn from Indonesia, Kenya, the Soviet Union, Japan, Australia, Hong Kong, the U.S., Singapore, Iran, West Germany, the U.K. and India.

SUPERMAN IN INDIA

Wherever he went, he was mobbed, cheered and welcomed in great style and sincerity. He was visably moved. Yes, it was Muhammad Ali – 'the greatest' – on a two week trip to India, on a pilgrimage and to raise funds for charities.

The 39 year old world champion boxer showed his wit and humour and that he was much more than a boxer. He talked on world issues, as a leader of black muslims and an advocate of peace and dignity.

Ali was accompanied by his lovely third wife, Veronica, his father and father-in-law and Jimmy Ellis, a boxer and with whom Ali fought exhibition bouts.

Ali shared his philosophy of life by giving out a receipe to the press-crowd gathered at New Delhi's Maurya Sheraton, where he stayed. "Take a few cups of love, one teaspoon of patience, one tablespoon of generosity, one pint of kindness and a quart of laughter. Mix it up, stir it well and spread it over the span of your life-time, serve it to every deserving person you meet."

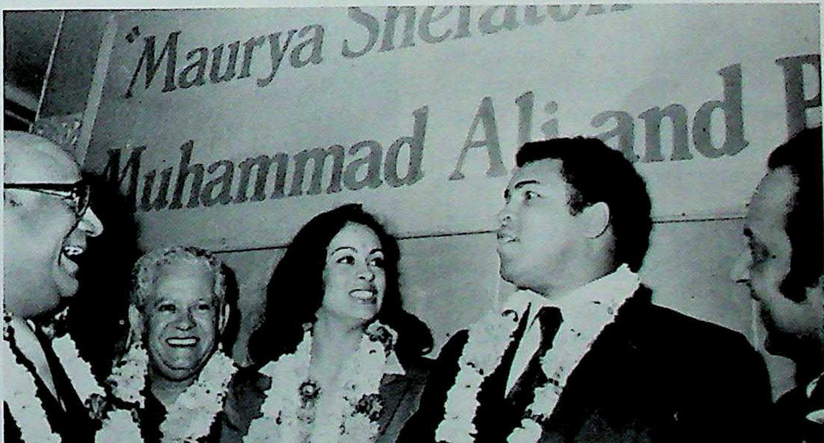
Apart from Delhi, Ali and his entrourage visited Bombay, Calcutta and Madras.

DARJEELING TEA SELLS WELL IN JAPAN

Darjeeling tea has displaced black tea in Japan and the Japanese recognise Darjeeling tea as the best of drinks because of its golden colour and flavour.

Stating this, Mr. Kikuji Nakamaro, president of the Niasshoku company, the biggest tea importers of Japan, said that Darjeeling tea had a potential market in Japan in the eighties.

Mr. Nakamaro, who was on a two week tour at the invitation of



Muhammed Ali and his wife, Veronica, with others were welcomed by Mr. Kanwal Malhotra, general manager of Sheraton seen at extreme right.

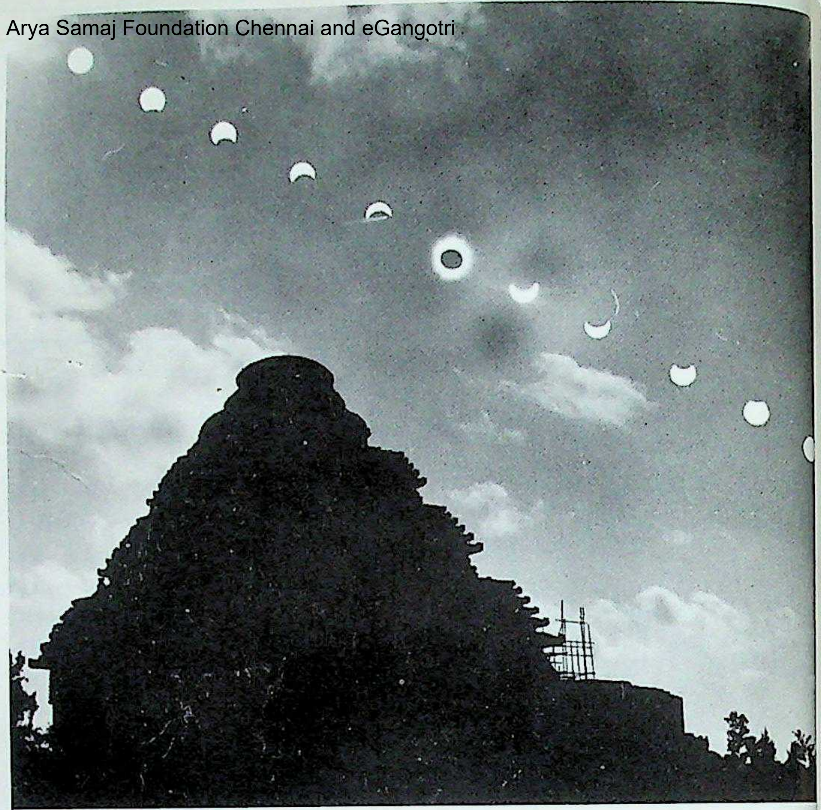
the government of India, said many cigarette packets in Japan carried slogans like "Wake up with Darjeeling tea" and added that the Japanese would soon enjoy the taste of Nilgiris tea.

Mr Nakamaro said that Sikkim had also started producing quality tea which was comparable to Darjeeling tea in colour and flavour.

SCIENTISTS TOO ARE SUPERSTITIOUS

Superstition does creep in among scientists, who conduct experiments during eclipses.

A woman scientist declined to conduct an experiment and ran into a room for safety at Mexico because she was pregnant during the last eclipse, according to Dr. J. C. Bhattacharyya, deputy director of the Indian Institute of Astrophysics.



The photograph, taken by a cameraman of the photo Division, Ministry o Information and Broadcasting, Govt of India, shows the various phases eclipse a 15-minute intervals.

In the foreground is the celebrated Konarka Temple, made in the 13th century, Orissa by King Narasimha. Dedicated to Surya, the Sun-god, the temple w conceived by Sibai Santra, the architect, as the god's own chariot. The Sun Temp is better known as Black Pagoda because of the black tint that the huge structu has acquired over centuries of exposure. The photo sequence was recorded fro 2.40 p.m. to 5.10 p.m. on Feb. 16, 1980, the day of the solar eclipse.

SOLAR SPECTACLE

The total solar eclipse, seen at Ankola, and other places in India, was a grand cosmic spectacle in human history. Solar physicists, astronomers and other scientists from all parts of the world, vied with tourists to find accomodation in the towns to watch the total eclipse. Devout Hindus flocked in thousands to Kurukshetra (160 km from Delhi) to have a dip in one of the many tanks. Many people who did not observe standard precautions in looking at this unusual celestial phenomenon have suffered permanent injuries on the retina of the eyes.

View of Poona Cantonment's main shopping centre, the Main Street, which completely deserted during the Solar Eclipse.

CATARACT PATIENT IMPROVES VISION

Mr. S. Kasim Sahib former Municipal Councillor suffering from cataract, said that watching solar eclipse "just for two minutes" had improved his vision. He was now "able to see many things— even people in front of him—every clearly".

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Dr. Kurt Waldheim, UN Secretary-General with Mrs. Gandhi in New Delhi. Dr. Waldheim was in India to address the United Nations Industrial Development Organisation Conferance.

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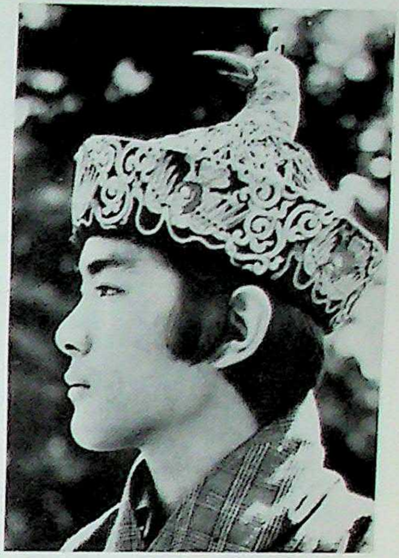


H. M. Jigme Singya Wangchuck stressed ties with India during his four-day official visit.

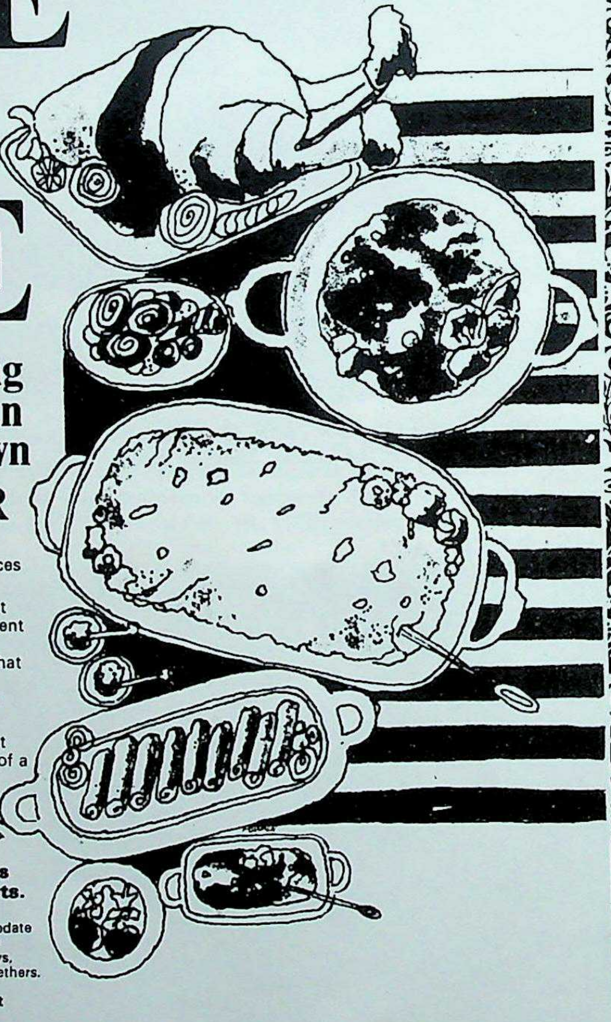
SIKHS WIN CONCESSIONS

As a result of talks between a Sikh delegation that visited Pakistan and President Zia-ul-Huq, a five member committee has been formed to maintain Sikh gurudwaras in Pakistan, according to a press release, issued by the Nankana Sahib Foundation.

The members of this committee will be able to visit and stay in Pakistan to appoint appropriate sewadars and granthies.

The press release notes that the Government of Pakistan "will remove all restrictions on the number of pilgrims who can visit the country on special occasions. They will be able to visit gurudwara Dera Sahib in Lahore after the ceremonies at Nankana Sahib.

The release states that the pilgrims will not be subjected to unnecessary delay at the Wagha border in future. Sikh organizations are invited to send donations and contributions which will be utilized for the gurudwaras in Pakistan.



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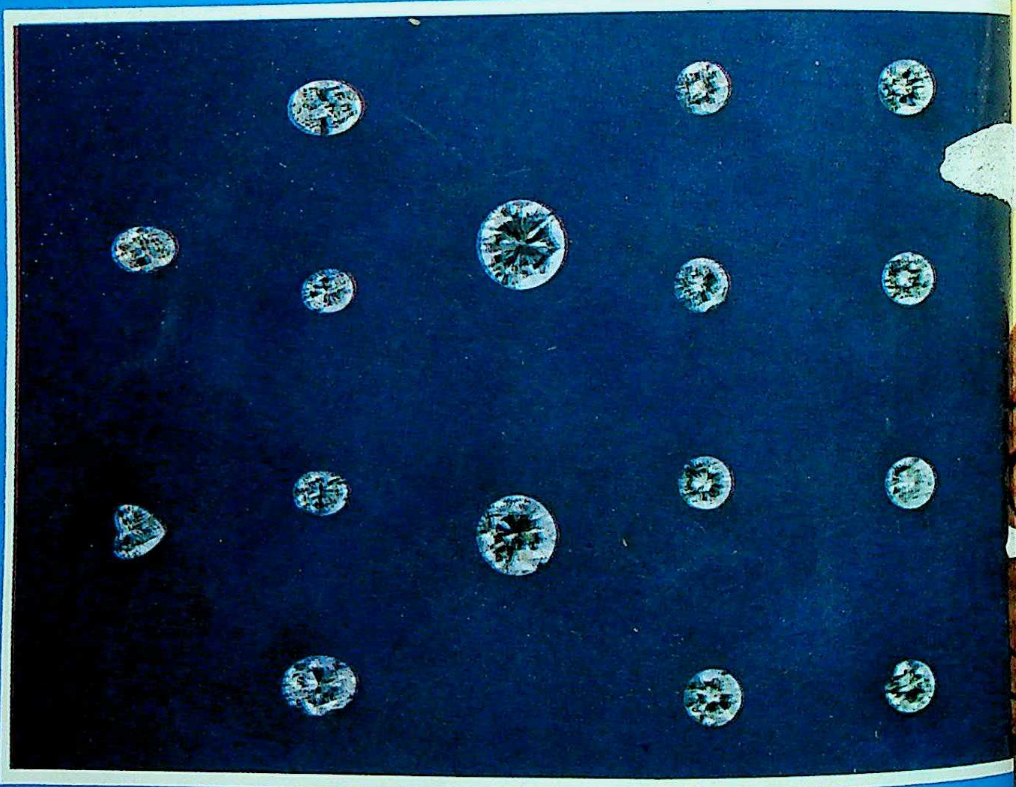

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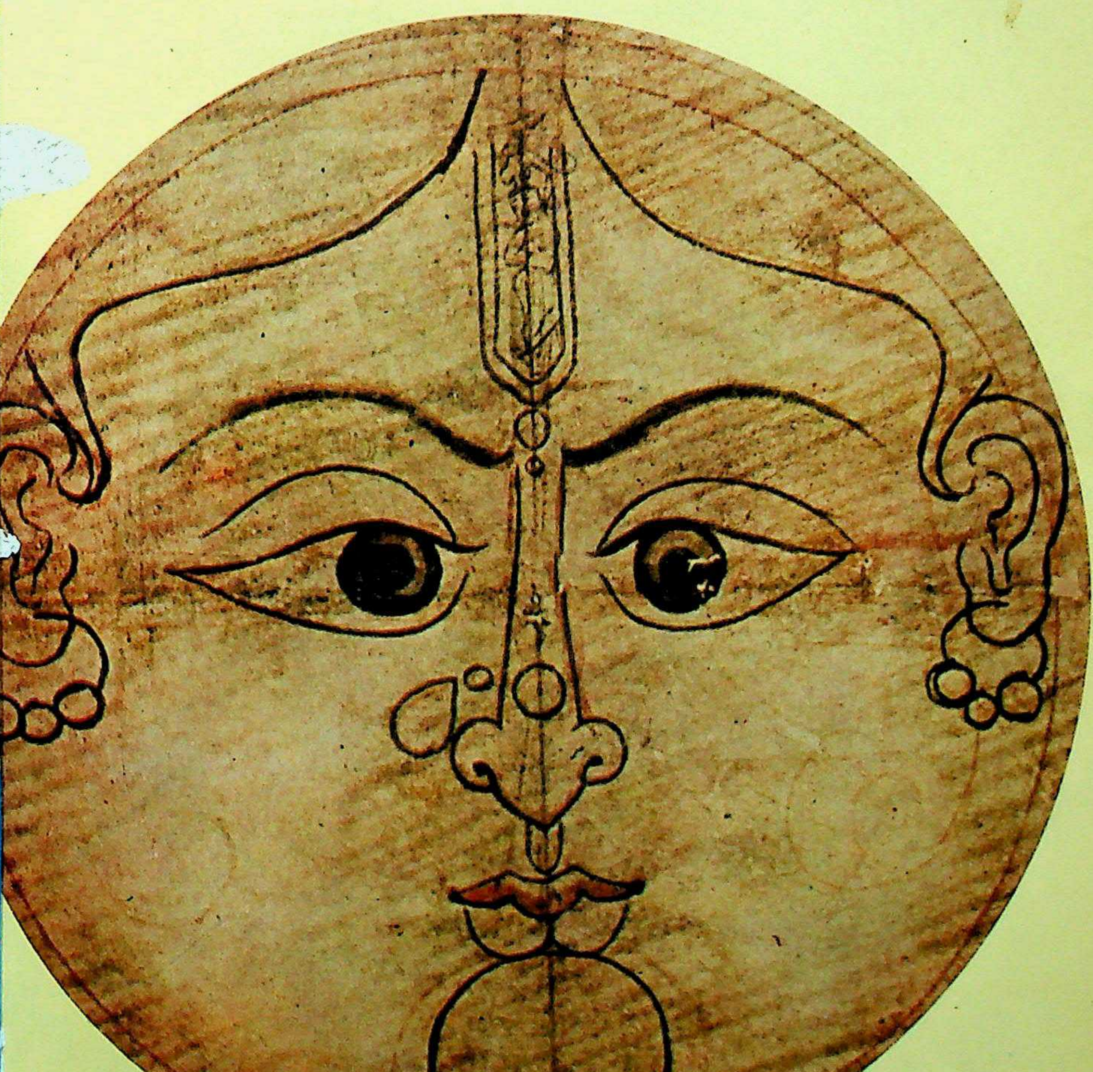

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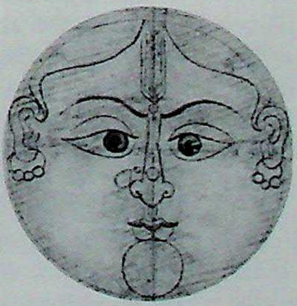

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Surya Mandala

Pope John Paul To India ?

Plans are said to be underway for a tentative visit to India by Pope John Paul II, according to Catholic sources. Although no date has been confirmed by the Vatican in Rome, it is speculated that the visit will take place sometime later this year.

At a March meeting of the Catholic Bishops Conference of India held in Bangalore, the formalising of the official invitation was drafted and finalised, even though the general understanding of the invitation had been long-standing. The jet-traveling pontiff is expected to set a time table shortly, with the invitation generally considered already accepted. The trip will mean an unprecedented visit to the subcontinent for the Catholic leader, although he has traveled much since assuming his papacy (as traveling popes go).

Despite that India is obviously not among the legions of Catholic countries in the world, of which the pope has visited several so far, it is likely to become among the most memorable of his journeys. While India's Catholics number in the minority of its multi-religious segments, the esteem of Calcutta's Mother Teresa by Indians everywhere is bound to ensure that a visit by her pope will be both warmly received and welcomed.

Even now, well beforehand, it is easy to see the raising of so many hands brought together, in greeting and reverence that say: "Namaskar Ji, Pope John Paul II."

– C. K. S.

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SAFARI WINNER

`SHEIKH´ MEHTA

By Kul Bhushan

Shekhar mehta, who started this year's Safari Rally, remained first for most of the event and finished first. He became Safari 'Sheikh' Mehta.

Thirty-four year old Uganda-born Mehta who lives in Nairobi also became the second person to win the world's toughest rally three times and equalled the record of the Flying Sikh, Joginder Singh, in addition to performing a hat trick.

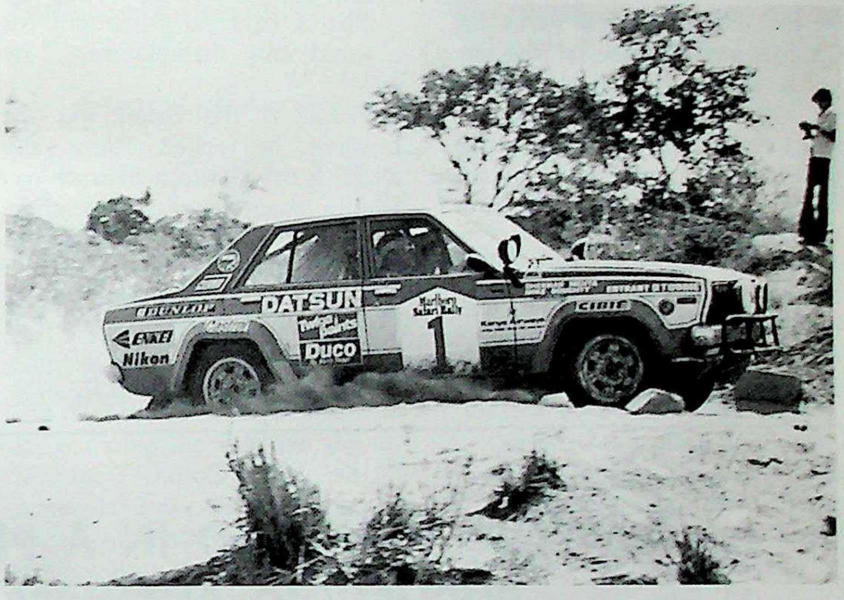
Thousands of Safari fans gave Shekhar Mehta and his navigator, Mike Doughty, a thunderous ovation as he romped home first in this dry, dusty and extremely dangerous Safari for many a year.

It was Shekhar's 13th Safari which dispelled his initial fears and proved to be lucky for him. He comes from the Mehta family which developed a £50 million agro-industrial complex in Uganda just returned after eight years.

His European wife, Yvonne, navigates for him in overseas rallies and entered the Safari in an all ladies crew but failed to finish this year.

Champagne showered like rain over the bonnet of the sturdy Datsun at the finisher's ramp as Safari officials, pressmen clamoured to congratulate him and listen to his reaction on winning the Safari three times.

As press camera clocked and TV cames zoomed for clossup of the winners, the ever smiling Shekhar said "This was much harder than winning the other two".



Kicking up dust, Shekhar Mehta's Datsun, roars through a tight corner in the Safari Rally in Kenya over the Easter weekend.
This car which started first, remained first most of the time and ended up by finishing first in the gruelling world championship rally.

Very soon a sari-clad Indian lady garlanded Shekhar in the traditional manner while he beamed through huge green wreaths of the winners and donned the first overall caps for this event.

A jubiliant Safari chairman, Bharat Bhardwaj, pumped his hand and very soon the Datsun team manager, T. Wakabayashi, who masterminded the marqee's success yet again climbed on the bonnet to have his moment of glory as well.

"It feels great to equal Joginder's achievement of winning the Safari three times but it is still HIS record first and He is THE legend.

"Yes, I hope to set my own record to win the Safari four times" he quipped.

Where do you go from here, Shekhar?

"To Greece, for the Acroplois Rally, then to Argentina for the Corte d'Azure and also to the Himalayan Rally in India.

Are you turining into a professional rally driver?

"No way. There is more to life than rally driving. I am a part-time driver."

Asked when he thought he had the winner's prize under his hat, he said he was sure of winning the Safari, almost by 80 per cent, as soon as Andrew Cowan's Mercedes ran into trouble just after leaving

Nairobi on the Third Leg.

"The Mercedes challenge peptered out when these cars developed differential problems. It was 'all systems go' from then onwards from them on, he said.

The Datsun he drove did not need any repairs, just suffered half a dozen punctures, that's all. It proved to be stronger car than the Mercedes, he maintained.

All through the rally, the car got a real hammering, firstly with the high speeds required due to the Mercedes challenge and secondly with the rough roads, especially on the third leg where rocks and the ruts were terrible, he went on.

"It was really difficult to keep up with the Mercedes at times," said later on the VIP lounge of the Safari headquarters away from the cheers and the sun and crowds after a soft drink.

"If we had gone slowly, we could not have kept up with them, he told me, "If The rally is won the fastest man over the whole distance. The operative words are the whole distance."

"All we need was petrol, oil and tyres, right through this rally," he said.

Why was he not driving with has wife Yvonne in the Safari? "We have an understanding for long distance rallying. These events need a certain amount of technical knowledge and between my wife and I, we don't know which spanner to use".

"But she navigates me on smaller rallies in the Middle East and other places", he added. Is he going to become the world rally champion?

"No I have no aspirations for a world rally championships," he said.

Asked if this Safari was the toughest, he replied, "Any rally which is dry is tough because you require much more concentration. It is also more dangerous. The third leg a real killer."

"If we are front in dust, we are okay but we have to go very fast. If we stop, then others overtake us and we have to eat their dust. So it was rough all the way because there was no rain."

Ten years ago, the Safari was tougher for the drivers. They had much less rest and sleep then they do have now. Physically it was far tougher then.

Comparing his previous three wins, he said in 1973 he was too new in the game to appreciate what was going on. In 1979, it was not most satisfying because "we proved something and this year was the hardest of all because of the tremendous challenge from the Mercedes.

The Datsun team had eight professional rally mechanics from Japan, some more from Kenya, 12 service cars and one plane. These rally mechanics are good that they can change an axle in nine minutes.

What was he scared of? "Scared of Mercedes it has to be scary if you are pitied against the might of the Mercedes and their backing," he said.

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SHIKARPURIS

* * *

Money makes the world go round and the Shikarpuris (a term loosely used for financiers) know it better than anyone else. They cash in on other people's dreams of riches. The success of their enterprise is written on the face of the mammoth buildings that have reshaped the City's skyline and in the ledgers of wealthy traders. Their tentacles reach out into the nooks and crannies of Bombay's business world.

The Shikarpuri is the inevitable answer when large sums of money are urgently required in the frenetic world of business. Millions of rupees of finance is demanded and often arranged on the same day—a feat that no bank can match. Even large companies do not deem it beneath their dignity to approach Shikarpuris for funds—Advani Oerlikon reportedly borrowed Rs 30 lakh recently from the private money market. According to the financial advisor to a builder, Rs 50 lakh for the construction of Hotel President came from the same source.

Yet their operations are cloaked in secrecy. Financiers are almost paranoid about keeping their anonymity. Business circles buzz with rumours of big money deals, of fortunes made and reputations destroyed. Yet no financier will make a definite statement about gains or losses. "There is hardly any systematic information as to the magnitude of their operations or their methods of working. The indigenous bankers themselves have not made efforts to provide such information," says the Banking Commission's report of 1970.

INDIGENOUS BANKERS

Of the vast, loose body of financiers in the City, the Shikarpuris are the oldest and most organised. The Shikarpuri Shroff's association has 253 members who form a closely-knit community. Hailing from Shikarpur in Sind, now in Pakistan, they are also called Multanis since they came to India during the Partition through Multan. Technically, they are not money-lenders since they are known to accept deposits from the public and serve as indigenous bankers in the unorganised sector.

When they fled from Pakistan, they were more happily placed than most refugees—they were already in the finance business in Bombay, Madras, Bangalore, Hyderabad, Coimbatore, and Trichinapoly. Operating from Shikarpur apparently posed no serious problems despite the primitive state of communications and transport (travelling by train from Shikarpur to Bombay involved two stopovers, in Hyderabad and Marwar). Business in these far-flung places was supervised by *munims* who went on Desawars or three-year-tenures, checking the credentials of the borrowers and studying local trade.

Money is loaned on the strength of a *hundi* the oldest known bill of exchange. The *hundi* is drawn for three months with no extensions. A borrower who commits the sacrilege of paying up even a day late is black-listed.

EASY PROCEDURES

"Our business runs on trust. We have been borrowing from banks but not once has a Shikarpuri defaulted," said a Girgaum financier. But the trust placed in their clients is backed by a careful study of the borrower's books and his standing in the market.

Shikarpuris remain in business despite the high rates of interest they charge (21 per cent officially plus 3 per cent brokerage charges) for two reasons: the loans are unsecured and deals are quickly made in contrast to the tedious procedures adopted by banks. In fact, till 1973, they acted as go-betweens for banks. They got their *hundis* discounted by banks. The system suited both—banks had a safe outlet for investment since the Shikarpuri was guarantor while he made a profit on bank finance. From a peak of around Rs 40 crore, bank finance available to Shikarpuris has fallen to an estimated Rs 2 crore following the nationalisation of banks.

Despite withdrawal of bank support, Shikarpuris continue to flourish. Though no figures are available, capital has increased over the years. Their normal business is to finance trade, including the movement of agricultural commodities such as cotton, oilseeds and sugar. "There is plenty of

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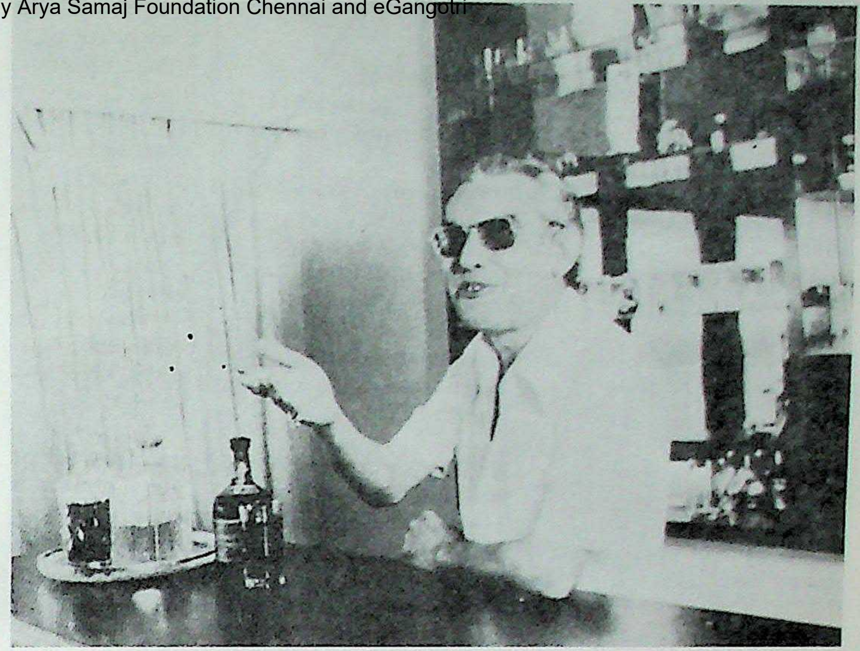
scope for manipulation," says a City hotelier. He blames private financiers for price fluctuations in the market created by artificial shortages. "Take tamarind for instance. When stocks start arriving in March, speculators with sufficient funds can corner the market and wait for prices to push upwards. All they need is short-term credit from the Shroffs," he says.

FINANCING BUILDERS

These allegations are refuted by the Shikarpuris. "We don't go in for speculation," says Devidas Thawani, a City financier with offices on Abdul Rehman Street. "There is big money in it but it's a high risk. Any number of financiers have collapsed by going for high risk financing." Nevertheless, the Thawins have been financing films, a high risk area, G. P. Sippy being one of their noted clients.

Another area in which financiers have made a rich haul is the construction industry. "The situation is just right for loan Sharks. Banks don't finance builders and many of us are forced to approach Shroffs," says K. V. Satyamurthy, a City builder. He estimater that building costs go up by 10 per cent because of the high rates of interest—sometimes as much as 30 per cent. According to sources, Makers, among the biggest builders in the City, used to borrow nearly two-thirds of their capital from shroffs, a practice they have now discontinued.

While building contractors, such as the Makers, Mittals and Rahejas have struck gold, several others have been plunged into bankruptcy by extortionate lending rates. Apart from *hundis*, financiers are known to hold mortgages on upcoming flats "to be doubly sure that they get their money back." If work is stalled, due to shortage of steel and cement or for some other reason, the builder is sucked under by debts.



Business circles buzz with rumours of big money deals and of fortunes made.

Since the permitted ceiling on interest is 21 per cent whereas in practice much higher rates are charged, considerable black money is generated. Black money deals have percolated to the buyer's level—in several new buildings coming up in the City, part of the payment has to be in black money.

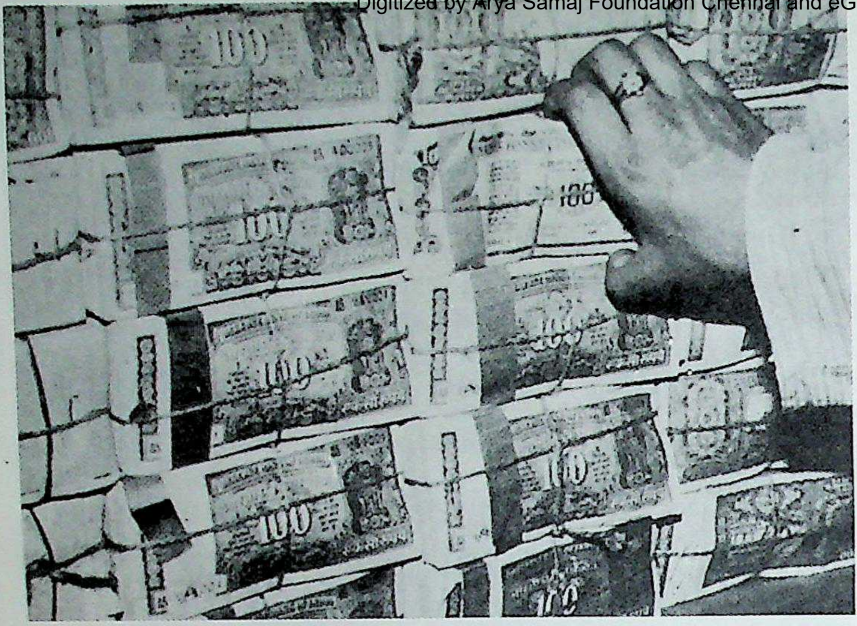
BLACK MONEY

But I. N. Kirpalani, a City financier, disagrees that high interest rates are responsible for black money deals in the sale of flats. "Builders take part payment in black to evade capital gains tax and to compensate for bribes paid to acquire land." Maker Towers, where he stays, was originally to be 21 storeys high but ended up being 25. "To waive rules costs money which eventually the buyer has to pay."

As early as the 1940s the government recognised that unless some checks were kept on private financing or what is called the unorganised money market, the Reserve Bank would have little control over finance. Attempts were made to discourage private bankers entering non-banking business. This they have resisted so far. Even cutting off availability of bank finance to the Shroffs and placing a ceiling on interest rates has has no impact.

The Shikarpuris, on the other hand, claim that their reputations are being sullied for no reason. "People forget that our loans are clean and unsecured. If not for us, trade would be in deep trouble since banks don't finance it," they say. "If someone goes bust there is not a thing we can do about it, except going to court, which is hardly any use," says Thawani. "In our line you can never predict what will happen next. The man to whom you loaned money, going by his Rs 70,000 a month rented office or his Mercedes, may declare himself bankrupt tomorrow." Mohan Saigal, the producer, is mentioned as a prominent example. Saigal, faced with bankruptcy proceedings, is reportedly claiming relief under the Debt Relief Act which protects those with an income of less than Rs 4,000 a year and owning immovable property valued under Rs 30,000!

Attention is drawn repeatedly to the Banking Commission report which says: "Indigenous bankers



I. N. Kirplani: "To waive rules costs money."

performs useful role inasmuch as they make credit available to those sectors of the conomy which are productive but which are generally not catered to by commercial banks. Their methods of operation are flexible and expeditious . . ." But the report also says: "At the same time there is ample scope for abuse." As things stand, private financiers are associated in the public mind, more with abuse of the system.

Courtesty: Bombay

BUFFALO BETTERS BETTER HALF

To women's liberals it would have been atrocious. But a villager of Bahraich thought it was a good bargain to exchange his wife for a buffalo.

A resident to Prayagpur village in Bahraich on the Indo-Nepal border was upset when he discovered that his wife was in love with another man. But he did not react violently.

According to information, the villager took the buffalo of his wife's paramour and handed over his wife to him. The buffalo costs around Rs. 5,000.

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INDIAN BUSINESSMAN ARE BACK

After eight years of misrule, mismanagement and massacre by General Idi Amin Dada, the new Uganda under the civilian leadership of President Godfrey Binaisa, is struggling to put the house in order.

After being thrown out in 1972, the Indian industrialists and businessmen are being wooed back by the new Government in a bid to reconstruct the ravaged economy.

Our special correspondent, Kul Bhushan, from Nairobi reports on the return of the two of the biggest Indian industrial Groups to Uganda and the tumultous welcome they were accorded. Compensation is not being discussed as the priority is rehabilitation.

MADHVANIS

"It was returning home after eight years," said 30 year old Nitin Madhvani in Nairobi recently.

The grandson of the founder of the Madhvani agro-industrial complex at Kakira in Uganda was talking about the day long celebrations which marked the formal return of Madhvani management for the enterprises initiated by his grandfather around First World War. When taken over by Amin regime these enterprises consisted of a sugar factory, a glass factory, a soap factory, an oil mill, a sweet factory and a steel mill near Jinja. In 1972, this complex was valued at £80 million.

The son of the late Jayant M. Madhvani, Nitin and his mother, Meena, were accorded a tumultons welcome when they arrived with the Ugandan Minister for Industry, Mr. C. Okui and Ugandan Minister for Finance, Mr. J. Ssentongo. The managers of the Madhvani factories and local dignatories were present along with tens of thousands of Ugandans signing and dancing to mark the resumption of the Madhvani management for these enterprises.

Mr. Nitin Jayant Madhvani, the grandson of the founder of the huge Madhvani complex of agro-industries in Kakira, Uganda, is seen receiving the management agreement from Ugandan Minister for Industry, Mr. C. Okui, to manage the six Madhvani factories. Over 6,000 workers are employed in these industrial units which will be rehabitated and modernised to operate at optimum level under the new arrangement. The workforce may go up to 8,000 after the reconstruction programme over five years is finally completed. Over 10,000 people gathered on this occasion to welcome the Madhvanis back to Kakira and assured them of the fullest cooperation.

Of the six industrial projects, only two were in production from time to time. At an official lunch attended by the executives and civic leaders, the Ugandan leaders briefed on the new agreement with Nitin Madhvani.

In the afternoon, a public rally was held where the leader of the Plantation and Agricultural Workers assured the Madhvani the fullest cooperation after eight years of immense mismanagement of the different enterprise.

The Ugandan Minister for Industry, Mr. Okui, said the agreement was a step further in the Ugandan war of liberation in the restoration of the economy.

This was evidence to the world that the people and the Government of Uganda were looking ahead without forgetting what happened in the recent past.

Before Amin, the world was coming to Uganda to sell machinery and goods and give aid but now Uganda has to convince the world to return.

The fact that the Madhvanis had returned and have no fear should convince the world to return to help in the reconstruction of this country, he said.

The agreement between the Uganda Government and the Madhvani was in the mutual interest of both the parties. In the agreement, Madhvani will provide the management for all the companies, and inject its proportion of the capital required to get these industries operational.

Nitin, a Ugandan citizen and a graduate of Oxford University said, "I am delighted to be back to the place where I was born and my late father was born. It is touching to see that the people of Uganda have not damaged the statue of my grandfather in Kakira nor have damaged the memorial in his honour on the lakeshore where both my father and my grandfather were cremated."

"This is a unique case where the business taken over by a Government has been returned to its former owner," he added.

Madhvani will provide management for all the companies and inject its share of the capital required to get these industries back on their feet.

MEHTAS

The Mehta group requires about Shs. 560 million in investments to bring its industries in line with Uganda's present economic needs.

It is planned to generate a part of this money within Uganda and a part of it raised from outside the country. This was made clear at a ceremony held at Lugazi, 80 km east of Kampala to welcome back the sugar magnates, expelled by Idi Amin eight years ago.

Before the group left Uganda, it was producing enough sugar for home and export to Kenya, Tanzania and Rwanda as well as to North America and Europe.

When Amin took over the industries' production collapsed, cane remained uncut on the farms and the factory came almost to a standstill.

The new Uganda government recently decided to call back the group. In the past, the Mehtas owned the industries privately. But under the new terms, the group has agreed to enter into a joint venture with the government.

The government will have a 51 per cent interest under the agreement and Mehtas 49 per cent. But the Mehta family will be charged with the responsibility of managing the industry.

In an address at Lugazi, Industry Minister C. O. Okui, told a huge gathering that Mr. Mehta had agreed that the government should have a majority share in all the groups industries.

The industries include the Lugazi sugar complex, tea industries the cable corporation, Ugma Steel Works and engineering industries.

The Minister praised members of the Mehta family as highly experienced industrialists who would also be responsible for distributing the industries products.

The Lugazi sugar complex occupies 30,000 acres and employed over 12,000 people before the group was expelled in 1971. At that time the factory wa producing about 75,000 tons o sugar a year.

Mr. Mehta said he woul rehabilitate his industries, bu would first assess whether t continue in the old premises o to build a new factory.

He was looking forward t producing 100,000 tons of suga a year, crushing nearly a millio tons of cane.

The Mehta family starte working in Uganda in 1908. Th group is now operating industrie in Nigeria, Senegal, Kenya an India.

In Kenya, it has interest i Muhoroni and Awendo's Sout Nyanza Sugar Company. Mr. Meht said there would be "no conflic of interest" between Ugandan an Kenyan concerns, however, hi investment in the past had bee heavier in Uganda, he said.

Mr. Okui said the governmen had set up a committee to loo into compensation for losses durin the last eight years. He added tha the group would also have th responsibility to train Ugandan and look after the welfare o workers. A trade unionist, addressing Mehta was welcome an praised the government for callin him back. However, he said thi should not mean that Ugandan had failed to run their ow economy.

Asked where he planned t establish his African headquarters Mr. Mehta declined to commen but spoke strongly of Nairobi a a place with many advantage especially with regard to communications.

The Lugazi ceremonies wer attended by Ministers, top official of the new administration and th Uganda National Liberation Fron many diplomats and leadin businessmen.

Mr. Okui said the country ha now re-opened its doors to foreig investors with major industrie being run on a joint venture basis

Spotlight:

World Renowned Gujarati Scholar

A Spanish by birth yet probably the finest and foremost Gujarati essayist of post independence Reverend Father C.G. Valles will be in Durban shortly. He will be accorded a welcome reception at the Bharath Hall.

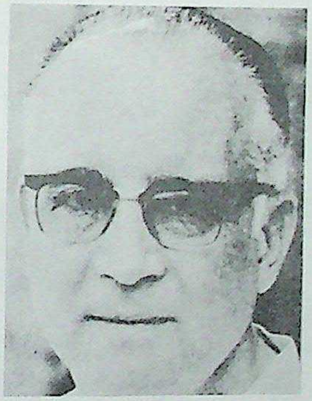
Rev. Father Valles was born in Spain on the 4th November 1925. At the early age of 15 he joined the Order of Jesuits to become a priest. In 1949 he was chosen to go to India as a missionary. Since 1960 he is teaching mathematics at St. Xavier's College, Ahmedabad-Gujarat.

An erudite scholar of Classical Languages and Philosophy. In Madras he read for a Masters Degree in Mathematics and completed it with a first class pass. At the age of 29 he studied Gujarati at the Vallabh Vidya-Nagar College, Anand. At Poona he embarked on a theological study and explored the territories of the Great Religions. Being a mathematician he has attended numerous international seminars and conferences.

A DIVINE HUMANIST

Obedience, celibacy and non-possession are his basic principles which allowed him to live a simple devotional life of high thinking and dedicated mission. With his inspiration, integrity and initiations, he has innovated more impressively than any other preacher or philosopher and has influenced the character-building of modern youths of Gujarat. He has been a friend, philosopher, and guide to endless souls. A teacher by profession, but in reality a living saint with human idealism – a gifted soul of service – offering love and understanding and insight to his fellow brothers.

Now he has set out on a pilgrimage of life – "Vihar-Yatra". Staying with different families, week-by-week for whom he writes and lives – becoming a common human factor of the alleys of Ahmedabad.



Rev. Father Valles

A great "Son" of Gujarat and a greater Gujarati beyond Gujarat.

After staying in Ahmedabad for more than two decades, he became a thorough Gujarati -- He talks, thinks, feels, writes and dreams in Gujarati and for Gujarat. Not only did he study Gujarati but he became a prolific writer of Gujarati. Contributing his creative words in periodicals and daily papers as well as Gujarati magazines "Kumar", "Jankalyan", "Suvichar" and "Gujarat Samachar". In a short period of fifteen years he wrote 35 books thus becoming on of the foremost, renowned and acclaimed Gujarati writers. His works has won him praise, numerous gold medals and prizes desired by many in Gujarat.

(i) "Kumar Chandrak" – 1966.

(ii) "Shree Arvind Suvarna Chandrak" – 1966 from the Gujarati Sahitya Parishad.

(iii) "Ranjitram Suvarna-chandrak" – 1978 for inspirational writing from the State of Gujarat – and awarded in 1980: an honour sought after by all eminent Gujarati writers.

He is probably the finest and foremost Gujarati essayist of post indepent era. His style is lucid, simple, illustrative, pointed, authentic and convincing. His works are simple, sincere, down to earth, practical, philosophical and aimed at improving the quality of life as well as to inspire vision and vitality to the new generation. His unending contribution to the Gujarati language has earned him a place of honour with our Gujarati writers.

SIMPLE

He has written on the customs, ceremonies and festivals of Hinduism, and has drawn his inspiration from the ordinary day to day happenings at the College, and at the homes of the people with whom he stays. His writings are simple and inspirational. His own social and spiritual experiences, his life of simplicity, tolerance and forebearance as found in his writings tend to inspire the young and old to better their lives.

Gujarat has embraced him with open arms and welcomed him as one of its most respectable sons.

Today Rev. father is no longer a "foreign padree" but a "thoroughbred" Gujarati and an Indian citizen

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THE LEGEND OF MEENA

Once she was worshipped on screen, but reviled for her loves and liaisons.

Today, Meena Kumari is labelled a mediocre actress, but hailed as an extraordinary woman who dared to be ahead of her time.

With the release of film "Meena Kumari Ki Amar Kahani", produced by veteran director Sarab Moti, Nina Arora recalls the mystery of the actress who longed only to be a fulfilled woman – but became a legend instead.

There was a wild moaning in the winds on that cool March morning when the pall bearers lowered the female body, swathed in a *kafan,* into the freshly dug earth.

Mina Khalak nakum
Vaffeha nueedokum
Vaminha nukhre hukum taratan ukhra.

Prayers were intoned in Arabic, a woman wept somewhere in monotonous, controlled grief and then, eventually, a hush descended over the graveyard as the mourners left it. A quiet, a peace, a resting place such as she had never known in life, was hers, at long last. Or was it?

Meena Kumari is dead. Yet her legend lives and grows. The actress has fled her captivity, but she has left behind her immortal art. And she is therefore eternally open to speculation.

Six years after her death, the controversies rage stronger than ever. The critics of Meena Kumari's era may have long since disintegrated into literary fossils, but they have been replaced by a more peculiar *avante garde* public which now discovers dull patches in the performance of an actress whom even the old guard had not the daring to question. Apart from the analysts, even today's public does not agree with yesteryear's that Meena was the greatest actress of her time.

Meena Kumari

It was once acknowledged that Meena Kumari's three unsurpassed portrayals were in *Sahib Biwi Aur Ghulam. Sharda* and *Dil Ek Mandir.* Yet it is precisely these three films which are being torn down from the hall of fame and waved about as a betrayal of womanhood. A strong accusation against the actress is that in encouraging the perpetually suffering Indian woman to be glorified, she indirectly strengthened the shackles which bound her country-women.

Her Choti Bahu of *Sahib Biwi Aur Ghulam* receives a cold reception today. Women do not favour the manner in which the film sells the notion that a woman who takes to drink for the *sake* of her husband is still a *pativrata stree.* She is a drunkard, they accuse, and all the more appalling since having submitted her will to another's, she received no personal pleasure of her own. Where once Choti Bahu won accolades for powerful characterization, she is now being sternly criticised.

If Meena were alive today, she would be immensely amused at the controversy – especially when you consider the fact that the suffering martyr she portrayed on screen was removed from her personal reality.

After all Meena divorced her husband Kamal Amrohi when she was at the hight of her popularity -- a popularity which she knew she owed heavily to her screen image. One would think that the public has forgotten the contrasting hues of Meena's personal life in its harsh reappraisal of her professional portraiture. But no! The supreme irony lies in their *understanding, forgiving, commiserating* and *glorifying* her as a beautiful sensitive woman who transcended her lot in life no matter what the experiences cost her. It is Meena the *actress* whose blood they're out for. Her poetry is read, listened to and admired. The sympathy she receives today would've overwhelmed her in her lifetime. Only, at the time when she really needed it, everybody was too busy hailing the actress and ignoring or exploiting the woman.

What is it that makes her such a paradox? Once she was worshipped as a paragon of virtue on screen but reviled for her loves and liaisons. Today she is labelled a mediocre actress but hailed as an extraordinary woman who, they say, dared to be ahead of her times.

Actually, Woman and Actress were so intricately interlaced, that neither could have existed without the other. It is not true that Meena was a woman who followed her heart and didn't use her head at all. No woman who was not a thinking, aware person could have penned the beautiful expressive thoughts she did. "What is age?" she wrote thoughtfully. "Time, or the measure of feeling one has packed in?" But she lacked practicality and foresight. She argued with the voices in her head but went wherever her heart pointed.

When she played Sita in *Dil Ek Mandir* she was also combating growing marital problems at home. The role of Sita dogged her throughout her career until the goddess of Hindu mythology and the goddess of the Indian screen became synonymous with one another. But night after night, after an ego-inflatory round of accolades and applause in the studios, when she returned home she was brought down from the heavens by her husband, and forced to submit to an embarrassing recitation of the day's events in detail. Oh! that hateful barrage of questions after a tiring day.

In *Sahib Biwi Aur Ghulam*, as stated earlier, she portrayed a woman who accompanies her husband in his drunken bouts in order to win his love. In the privacy of her bedroom at home, Meena hid her addiction to alcohol from her busband for as long as she could. The craving was inevitable; anyone else in Meena's shoes, in her peculiar set of circumstances might have done the same. Physically and emotionally drained, she needed its soothing caress to lull her into blessed oblivion for a few hours.

She was not happy with Kamal Amrohi during the latter part of their ten year old marriage. In the early days, she had been delirious with joy but then the cracks had appeared one by one. Kamal's very possessiveness irked her now, where earlier it had given her a feeling of being cherished. His dominance annoyed her, for at the age of thirty, she no longer needed a father-figure. She was stifled by his possessiveness and high handedness.

Where was the beloved who used to listen attentively to her recitation of poetry night after night or smooth back her hair tenderly when she returned home exhausted after heavy emotional scenes in the studio? Where was the husband who had filled her bedroom on the morning after the premiere of *Sahib Biwi Aur Ghulam* with dozens of red roses, to which was attached a tiny florist's card: "You have excelled yourself, Manju!"

The same Kamal who now reviled her, was once so careful of her reputation that he had even quarrelled with Kishore Sahu,

director of *Dil Apna Aur Pre*
Parayee. Sahu, with great sensitivi
had shown Meena repeated
walking away from the camer
It was the director's way of sayin
that the heroine who is tragical
in love with the hero is bei
pushed by circumstances furth
away from him. The hero remai
in the foreground and the distan
grows symbolically wider un
Meena fades from view. But Kam
the producer, refused to listen
reason. "You know fully we
that Meena is my wife. How d
you focus the camera constan
on her backside?"

Although several of h
contemporaries were as talente
Meena reigned supreme and u
challenged as a tragediene f
excellence. One of the reasons f
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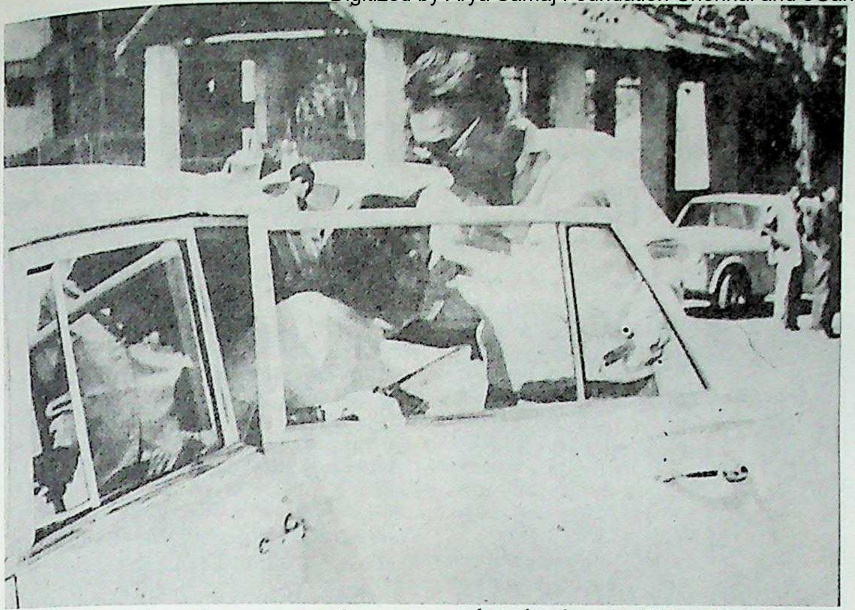


"Allah! When you scold, dominate, even beat me I can stand it," she told Kamal Amrohi, "But when you give me a name like 'Pakeezah', I cannot. I won't, I won't do the film!"

era of natural acting, so much so that critics of the present now denounce her as "wooden". But there's a vast difference between "an expressionless response", which Meena wasn't guilty of, and an effectively controlled channelization of emotions. In *Pakeezah,* Meena was able to move audiences just by a drooping of her eyelids, a shadow on her face. In the title scene when Raaj Kumar who is adamant about making her his wife, rejects her birth name and unflinchingly gives her the impossible name of 'Pakeezah', Meena looks stricken, a shadow darkens her eyes and backing away from Raaj, she flees down the craggy hillside, the wind moaning behind her. Had she overacted, the scene would've been destroyed.

Amrohi himself bears out this unassailable fact. One night, during their marriage, he woke Meena up from a deep slumber to reveal that he had just finished putting the final touches to his script. Meena was dazed yet she listened as he read out page after page. "What are you going to call it?" she asked sleepily. "Your story belongs to its heroine. Won't you name it *Sahib Jaan* after her?" Kamal answered, "No, Sahib Jaan's life is that of a *tawaiif,"* Meena stirred in the half-shadows of the bedside lamp and she peered closer at her husband. "What?" her voice caught in inexplicable fear. "What will you call me?" Amrohi said quietly yet distinctly "Pakeezah. The pure one." And the silence suddenly thundered in her ears, deafening her to her own scream. "Allah! When you scold, dominate, even beat me, I can stand it. But when you give me a name like that, I cannot! I won't! I won't do the film." Still later, after some soul-searching she wondered aloud, "You love me, very much, don't you? No one else has understood me so completely . . ."

When the film was launched, she insisted on doing it for only a token amount – a single *ashrafi,* which she never lost sight of.

When the title scene was being performed both Meena and Amrohi were conscious that ten years had passed since that night. He vividly remembered her violent reaction. But when the cameras rolled and Meena became Sahib Jaan, she did not scream. She merely appeared stricken. Kamal is proud of her performance is his film. It is not that she could not demonstrate her emotions, – it was just that once in front of the cameras, she was not Meena, she was another person whose natural responses were bound to differ from her own.

If Meena was sensitive she was also tempestuous. When she stormed out of Kamal's house, she was at the height of her glorious career. Her separation from Kamal made no difference to her fans. They worshipped her. Or her image. What did it matter which?

On screen, her presence filled the mind, heart, senses, dulling all else. And although Meena's was not a beautiful face, there was something essentially feminine about it, something in its shape or within its shadow that was impervious to the weight of years, neither young nor old but living a secret history of its own.

The separate features of Meena's face reflect this: the sullen mouth, disdainful of a cheap, professional smile. The sombre shadows on the cheek could have fallen on a Madonna or a prostitute. And, within their dark pools, the eyes might have belonged to a Lucknowi girl on her wedding night or a mother looking at the tomb of her son.

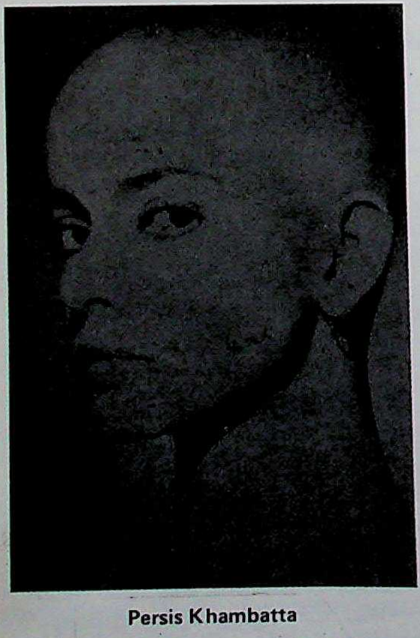
No other woman should stand in judgement who has not lived the same life in the same manner, with the same heart, mind and soul. In other words, Meena must not be judged at all. Not even by those who simply point out that choice of will and alternatives are always there. Remember, her hands were bound. What she became was because of who she was.

Was she happy being unhappy? Maybe so. She was a barren woman with no claims on posterity. If life were to be lived to full, she had to do so then and there. Within herself she hid the cruel knowledge that she alone was the beginning and the end of her drama and that is why perhaps she needed that sympathetic audience of poets, directors and fans. Who knows? Critics change their tune every decade, analysing and questioning the talent of the actress. Who can unravel the mystery of the eternal woman? The answer lies somewhere in the untold areas of her life. Meena Kumari's story is more than the drama of a reluctant woman whom they called a born actress. It is also a story about an actress who longed only to be a fulfilled woman. But became a legend instead.

Courtesy: Super

$10,000 EARRINGS LOST BY ACTRESS

Persis Khambatta, the "bald beauty" of the movie "Star Trek," has here hair back, but she has lost a pair of diamond and sapphire earrings valued at $10,000. Khambatta was in New York filming "Hawks" with Sylvester Stallone when she missed the jewelry.



Persis Khambatta

The earrings were specially designed by Cartier for her to wear in "Star Trek."

Khambatta described the 23 "small" diamonds (1.8 carats each) and two blue sapphires on each almond shaped ring as her "most valuable possession."

Police and detectives from Manhattan's 20th precinct, who went to her suite in the Mayflower Hotel on Central Park West, are investigating the incident.

FIEF AWARD FOR MELODY QUEEN

Lata Mangeshkar, the melody queen of Indian music, was honoured with FIE Foundation's Rashtra Bhushan Award of Rs. 1 lakh at a colourful function at Ichalkaranji, near Kohlhapur.

Lata Mangeshkar

Presenting the award to her, the celebrated film director, Mr. Hrishikesh Mukherjee, said he was pleased to offer the award to an outstanding personality like Lata and paid rich tributes to the "goddess".

Lata is the third recipient of FIE Rashtra Bhushan Award. The other award winners were Mr Jayaprakash Narayan and Mr. Bob Aamte, the veteran social worker

Accepting the award, Lat expressed her deep regards t Indian musical art, her parents teachers and her innumerable far who had loved her beyon limitations. In fact, they share the total credit of her honour an success, she added.

Mr. P.L Deshpande, note Marathi litterateur, paid tribut to all award winners and said La was the "supreme artist" in th world of light and film music.

CURDS CUT DOWN CHOLESTEROL

Curds may help lower cholesterol, a major factor in heart attacks, early results from studies on rabbits indicate.

Veterinary researchers who fed cholesterol to 20 rabbits daily found that those among them whose diet was supplemented with curds had lesser cholesterol.

Scientists at the Indian Veterinary Research Institute, Izzatnagar, gave rabbits 500 mg. of cholesterol, a day for a month and then 100 mg. daily for the next two months.

They report: Clinically, all the animals were healthy up to the 30th day, after which the control subjects showed signs of weakness, loss of body weight and anaemia.

In animals on curd-supplemented diet, the mean total cholesterol value was significantly less on 30th, 60th and 90th day compared to animal in the control group.

The curd-eating rabbits also registered an increase in the body weight up to the 70th day, but subsequently it decreased progressively.

The IVRI report says that though curd reduces the level of cholesterol to some extent, it was unable to neutralise the entire amount consumed.

The scientists say they consider the results achieved thus far quite encouraging, but will have to conduct more detailed experients before reaching a conclusion.

Tours & Travel

INDIA'S TOURISM POLICY TO BOOST INDUSTRY

The Indian government is planning to develop at national tourism policy that will make the country's tourism industry "an economic multiplier".

This was stated by India's Minister of Tourism and Civil Aviation J.B. Patnaik in his inaugural address to the convention.

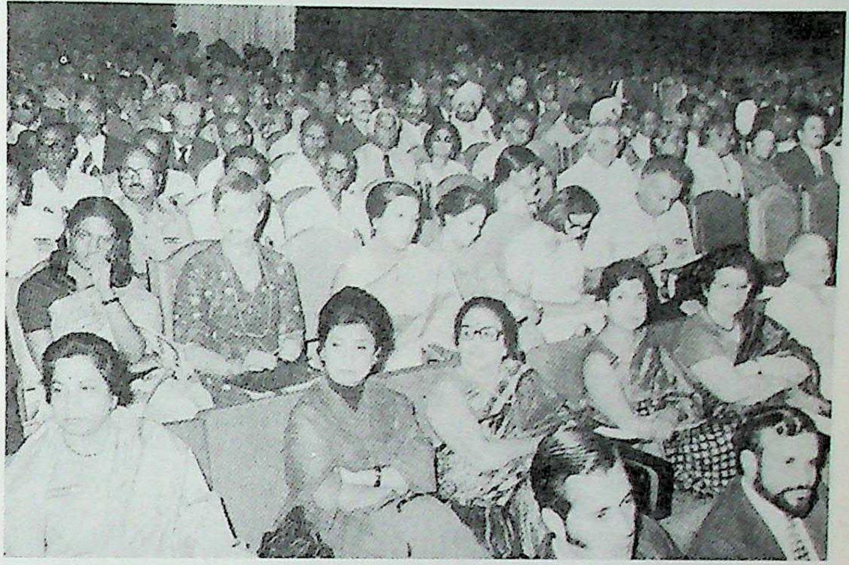
"The sky is the limit for the growth of our tourism industry and the government will do whatever is possible to see that this industry does grow," he said.

Patnaik also disclosed that, in his view, the hotel business in India should be treated by the government as "an industry" – presumably meaning that it should receive the same benefits and incentives that are made avaialable to other export industries.

He pointed out that India's percentage of world tourism arrivals was very low and that the nation's travel industry as a whole should make every effort to increase this share.

In fact, in 1978 India received only 0.3 per cent of total world tourists. Its foreign exchange earnings for the year amounted to just Rs. 3,300 million (US$ 408.4 million) whereas the total world tourist turnover was some Rs. 560,000 million ($6,931 million).

The minister added that special efforts should be made to attract tourists from South East Asian, East Asian and West Asian countries.



Delegates pictured during one of the TAAI convention sessions.

Tourism should help strengthen the bonds of international friendship, promote national integration and make a significant contribution to the economic life of the country.

Turning to India's commercial aviation industry, Patnaik confirmed that the government had decided to establish a third airline to operate feeder services in various parts of the country.

The matter was currently at "take-off" stage.

Referring to the fleet augmentation of Air-India and Indian Airlines, he said that the government was "seeing to it" that more aircraft would be acquired for both carriers.

The computerisation of their passenger reservations was in progress and this would come into full effect this year.

On the development of India's airports, Patnaik said that the Bombay, Calcutta, Delhi and Madras gateways would be developed on modern lines and that this task had been entrusted to the International Airports Authority of India.

FIRST TOURISTS TO VISIT CHINA

The first group of Indian tourists to China will leave from New Delhi in September, followed by three other groups within the next few weeks.

Inder Sharma, chairman of a travel agency in New Delhi said all the four groups will have 20 people each. They will go to Peking, Shanghai and Canton. The Chinese government has already agreed to give them visas.

Sharma said he had planned to send a group last year but there was some problem over sending remittances to China which had now been cleared by the government.

When informed that the Ministry of Civil Aviation and Tourism did not have any proposal before it to allow tourists to China, Sharma said that under the law, there was no need to seek permission from the government.

Only three legal requirements were necessary: passport, foreign exchange and visa. The Indian passport entitled a holder to visit any country except South Africa.

As far as foreign exchange was concerned, a person going abroad for the first time was allowed foreign exchange worth $500 and this requirement has been met.

50 LAKH EXPECTED AT KUMBH MELA

More than 50 lakh pilgrims are expected to arrive in Ujjain for a holy dip in the Kshipra river during the month-long Kumbh Mela.

The year's Kumbh, for the first time since independence, is devoid of any controversy over the period of observance. The 1956 and 1968 Kumbhs, plagued by the controversy over its exact time, were observed separately by Shaivites and Vaishnavites in two successive years.

All the four Sankaracharyas are expected to camp during the Kumbh period.

While the hatayogis, undergoing physical tortures as the only way for attaining "moksha," and the naked sadhus form the main attraction of the pilgrims, the learned and pious like Mahamandaleshwars draw heavy crowds at their religious discourses.

A sadhu with only a loin cloth standing upright on one foot, another with tridents or sharp articles pierced through some parts of his body, some continuously squatting in padmasana, another lying on a bed of thorns could be seen in the area.

A dip in the Kshipra river is considered particularly holy because, according to legend, some drops of amrit (divine nector) fell here from the pot that the gods were carrying away after the mythological churning of the oceans.

AIR INDIA APPOINTS TRAVEL CONSULTANT.

The Manager of Air India, Hong Kong, Mr. Ashok Vaish, recently announced the appointment of Mrs. Peggy Craig as the airline's Travel Consultant at Hong Kong.

The services of Mrs. Craig have been retained to offer agents and passengers professional expertise for planning tours to India including travel facilities within India.

Mrs. Peggy Craig

Mrs. Craig is very well known in the travel circles of Hong Kong, having been involved with the travel industry for over 25 years. She has travelled extensively in India and has an in-dept knowledge of the country and of the tourism facilities available within the country. Her expertise will prove of invaluable assistance to those planning a holiday in India or a stopover programme.

ROUTE TO KAILASH' MANSAROVAR SOON

The route to Kailash and Mansarovar will "very soon" be opened by the Chinese government for Hindu pilgrims from India.

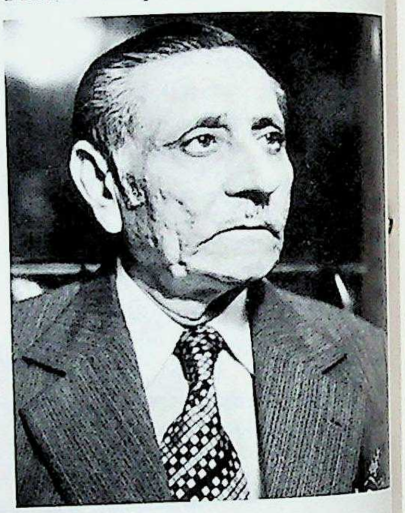
This indication was given to Dr. Subramaniam Swamy, MP by Mr. Ulanhu, acting chairman of the Chinese People's Congress when they met in Beijing recently.

Talking to newsmen in New Delhi on his visit to China, Dr. Swamy said he hoped to visit Tibet next year.

NEW CHAIRMAN FOR AIR INDIA.

Mr. Raghu Raj has recently taken over as Chairman and Managing Director of Air India.

Mr. Raghu Raj brings to his post wide and varied experience in banking and management, and has had a distinguished record of successes over the years. He has been Chairman and Managing Director of the Industrial Development Bank of India, a member of the Board of Trade GOI, and Director of the Agricultural Finance Corporation of India.



Mr. Raghu Raj

MOHAN OBEROI TO BUY ADELAIDE UNIT

Mohan Oberoi has exercise his option to buy the Oberoi Adelaide Hotel from Federal Hote and now has his sights on Melbourne, Sydney and Perth.

He paid A$5.3 million for th Adelaide hotel recently an considered it a bargain. The hot is expected to be worth almo $15 million when the prese upgrading programme is complete.

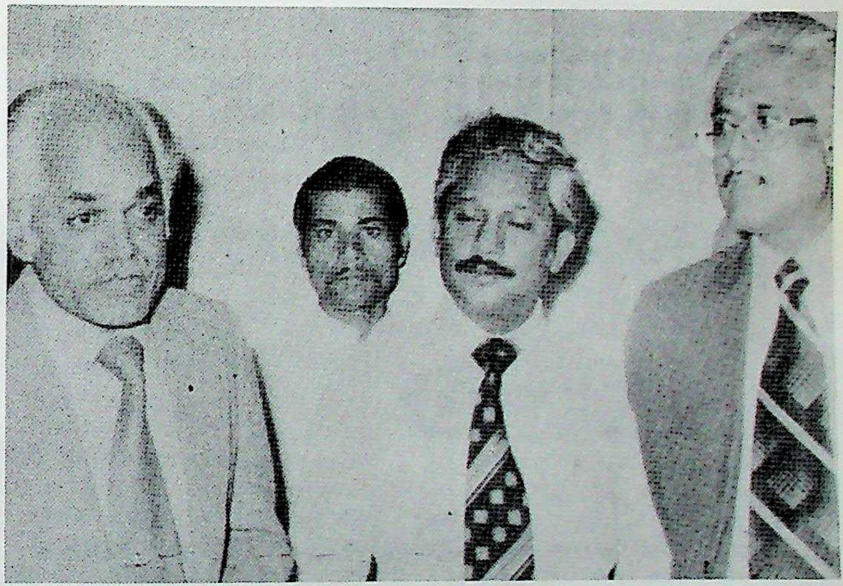
Mr. Oberoi said he was alread negotiating for suitable hotels Melbourne, Sydney and Perth a had a couple of top hotels in mi but he did not wish to name the yet.

Oberoi Hotels took over t North Adelaide landmark — th known as the Australia — in Mar

India's Ambassador to Korea Mr. Vasant Vasudeo Paranjpe recently hosted a cocktail reception at the Sheraton Walker Hill in Seoul to mark the beginning of an Indian food and cultural festival in the hotel.

Guests at the party included local travel industry and business leaders and representatives of Seoul's diplomatic community.

Pictured above during the evening are (left to right): Sheraton Walker Hill general manager Mr. Joseph Velardi; hotel president Mr. K.K. Shinn; and Mr. Paranjpe.



Seen at the press conference to announce the joint SOTC-Air-India promotion of packaged tours are, from the left: Mr. T.K.P. Pillai, AI's manager-Western India; Mr. M. Bharatan, AI's sales officer, tours; and SOTC assistant manager-tours Mr. Purshotam B. Chhatpar.

last year with an option to buy.

Mr. Oberoi who has been in South Austalia for the past six months, now regards Adelaide as his second home.

"We will sell South Australia with its many tourist attractions to guests in all our 26 international hotels and this is only a beginning. We mean business in Australia and that's why we're looking at other's why we're looking at other cities," he said.

Mr. Oberoi said he would also promote South Australian wines in his other hotels.

SOTC TO MARKET NEW PACKAGE ARRANGEMENTS

SOTC Travels and Tours of India is to promote jointly with Air-India the packaged tour concept in the country from this year.

Announcing this recently in Bombay, a SOTC spokesman said that group travel will benefit travellers who would be provided with safety, economy, guaranteed hotel accommodation and flights.

The phenomenal increase in air fares has made group travel relatively cheaper, explained the spokesman.

For example, the normal Bombay-Tokyo return ticket costs Rs. 12,914 (US$1,586), which excludes hotel accommodation, transfers, sightseeing and other facilities.

The SOTC Japan Tour all-inclusive fare for a 21-day arrangement to Bangkok, Hong Kong, Tokyo, Hakone, Toba, Kyoto, Nara, Osaka, Taipei and Singapore is Rs. 14,500 ($1,781).

MADRAS INN OPENS NEXT FEBRUARY

Eastern International Hotels has announced that it will open its new 165-room Holiday Inn Madras – which it will operate under a franchise agreement with the Memphisbased chain – in February next year.

Facilities of the property will include two specialty restaurants, a coffee shop, bar, banqueting amenities, swimming pool, health club and shopping arcade.

Eastern International also owns and manages the holiday Inn Bombay, which opened in February, 1976, under a similar franchise arrangement with Holiday Inns International.

NEW FEEDER LINKS FOR INDIA

India's Orissa Tourism Development Corporation is to purchase two 14-seat Super Air-King aircraft from abroad, according to its managing director Mr. D.N. Padhi.

The aircraft will be used to operate feeder services linking local tourist spots under the Indian government's third-level airline plan.

Meanwhile, the OTDC – in conjunction with the India Tourism Development Corporation – plans to construct a three-star hotel in the tourist centre of Puri in Orissa.

NEW PRESIDENT FOR INDIAN TRADE BODY

Mrs. Malati Tambayvaidya (above), managing director of the Maharashtra Tourism Development Corporation, has been elected president of the Association of State Tourism Organisations (ASTO) at its annual meeting in New Delhi.

Mr. Tariq Abdulla, managing director of the Jammu and Kashmir Tourism Corporation, was elected vice-president.

The ASTO is a forum of India's state tourism organisations. Its aim is to ensure interstate co-operation in promotion of tourism and to take joint action on matters of common interest.

'MAHARAJAH LOUNGE' OUT

– "The Maharajah Lounge" on Air-India Boeing 747 aircraft for first-class passengers, will be phased out gradually.

A decision was taken recentl to create an additional capacit of 300 seats in the airline's flee and earn more revenue to partl offset the loss due to steep fue price escalations. "This capacity means literally having on mor aircraft on the airline's fleet without having to spend for it i purchase or operations," airlin sources said. The decision ha been communicated to the ne government.

The phase-out program will star in June and one by one, 30 additional seats will be installed on th airline's 747s. For most of the 1 747s which the airline will proces by then, this work will be done i Bombay and for the first thre 747s, at the Boeing factory i Seattle.

At present, the aircraft has 35 economy and 24 first-class seat After the new arrangements, th number of the economy clas seats would go up to 388, th optimum for the 747 aircraf

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Entry Rights For Indian Brides Allowed

By G. S. Muthukrishnan

Thanks to the successful intervention by the Malaysian Indian Congress (MIC), nearly 1,000 Indian women married to Malaysian citizens have at last been given the opportunity to enter Malaysia for permanent residence and eventual acquisition of Malaysian citizenship. The opportunity was made known in a Home Ministry announcement early in February relaxing Immigration Regulations and permitting the grant of yearly visit passes to all those foreign women married to Malaysians, provided they had applied before March 6. Since the announcement was made on Feb. 6 there was exactly one month for these women to put in their applications which, I have no doubt, almost all would have done before the deadline of March 6 considering their eagerness to join their husbands and settle down in Malaysia for good. They will be eligible for five such yearly visit passes and so they will be able to stay on in Malaysia for a continuous period of five years which is the minimum residence needed to qualify them for Malaysian citizenship. So this relaxation of Immigration Regulations will help them to become permanent residents and eventually to acquire Malaysian citizenship. On the other hand, hitherto, they had been allowed to come in only as tourists or on social visit passes for strictly limited periods, at the end of which they had to leave. This caused them great agony, and the MIC, which is a partner of the ruling National Front, took up the matter with the Government and succeeded in getting the Immigration Regulations relaxed.

WOMEN BENEFITTED

The exact number of Indian women who will be benefitted by the new regulations is reported to be 958. According to a Kuala Lumpur newspaper report, they are the second largest group to be benefitted, the first being Singapore women whose number is said to be 2,764. Others are Taiwanese 311 and Europeans 43, besides Thais 63, Sri Lankans 57, Japanese 32, Australians 29, New Zealanders 28, Canadians 23, Hongkongites 21, Bangladeshis 15, Filipinos 8 and Chinese 1. The report said 3,174 applications for entry permits from 1974 to last year had either been rejected or still pending.

LARGEST CHILD LABOUR FORCE

India has the largest child labour force in the world with 16.5 million children aged five to 14 engaged in work, according to the International Labour Organisation.

There are about 52 million children under 15, working all over the world.

The estimate is cited by the US department of labour in a study. It calls the study "the world's exploited children: growing up sadly."

Author William James Knight finds that the phenomenon is no longer confined to industrialised labour in mines and factories.

Now, he says, "it is a ragpicker in India, a porter in Mexico; a servant in Peru, a glass blower in Thailand, a farm labourer in Italy, or a little girl weaving carpets in Morocco or Pakistan."

According to the ILO, 3,27,000 youngsters under 15 work in the United States, most of them on farms. The labour department could not confirm that figure, but said that 1,372,000 Americans aged 14 and 15 were legally at work last year, about half of them in the service industries. It had no estimate of how many younger children may be illegally employed.

The bulk of the child workers— about 29 million — are in South East Asia, the report says. East Asia has 9.1 million and Africa 9.7 million.

"Poverty is still the villain," Mr. Knight says," and the desire for cheap labour is its accomplice."

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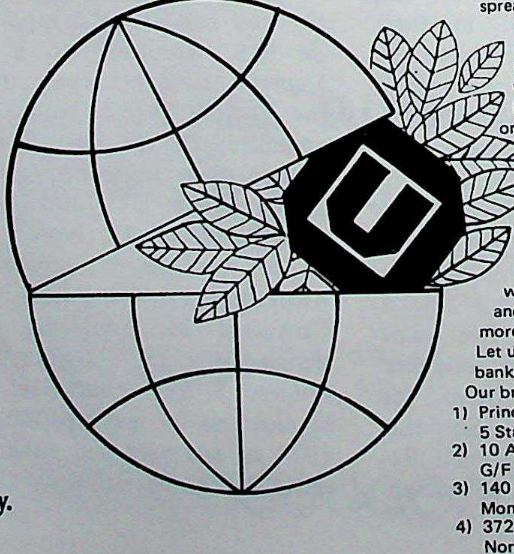

With 9 branches overseas (4 of them in Hong Kong), a spread of over 1000 branches in India and correspondents all over the world. UCOBANK offers you comprehensive banking facilities here or anywhere abroad. To us serving an individual or an institution makes no difference since we are fully equipped to handle all of them. We treat our clients with equal attention and what's more — personalised care. Let us help you sort your banking problems.

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Grandma's Cookery

CHICKEN TIKKA ZEBUNISSA

Ingredients

Broiler Chicken	2 Nos. (boneless)
Chopped onions	200 gms.
Chopped ginger	50 gms.
Green Chillies	30 gms.
Chopped tomatoes	200 gms.
Sliced mushrooms	100 gms.
Fresh cream	50 gms.
Fresh Coriander	10 gms.
Butter	100 gms.
Yoghurt	100 gms.
Ginger & garlic paste	30 gms.
Mixed spices	5 gms.
Chilly powder	5 gms.
Salt	to taste.

Method:

Cut boneless chicken into small pieces. Marinate with yoghurt, ginger and garlic paste, mixed spices, salt and chilly powder, overnight. Put this on a skewer and bake in the tandoor. Now saute onions, ginger, green chillies and mushrooms with butter. Add chicken tikka and cook for 5 minutes. Add tomatoes and cook for another 3 minutes. Add cream and finish with chopped coriander. Will serve six.

MUTTON KORMA ZAFFAR SHAHI

Ingredients

Mutton boneless (flattened) slices:	1 kg. (4" by 4")
Onions	150 gms.
Ghee or oil	100 gms.
Cashewnuts (ground to paste)	100 gms.
White pepper	10 gms.
Cloves	4 Nos.
Small cardamons	3 gms.
Cinnamon	3 gms.
Yoghurt	150 gms.
Khoya	50 gms.
Ginger & garlic paste	15 gms.
Salt and pepper	to taste
Almonds	15 Nos.

Method:

Saute onions in ghee along with the mutton slices and cook till half done. Now add cashewnut paste and ginger and garlic paste along with the whole spices. When mutton is nearly cooked add yoghurt and khoya. Add some water and cook till done. Garnish with fried almonds.

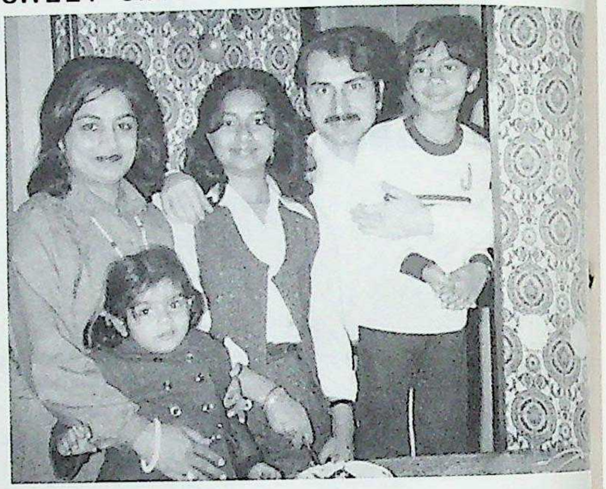
Indians Abroad

CANARY ISLANDS

VOW ITS FUN!

Rajesh Samtani, Munesh and Dimple Melwani from Tenerife spent their holidays on the beautiful beaches of Las Palmas.

SWEET SIXTEEN



Kavita Samtani celebrated her 16th birthday on 20th Marc and is photographed on the occasion with her mothe brother Rajesh, uncle Jayant and little niece.

WHAT'S COOKING? ASK GOBIND

Recently new cook has been appointed in Club Hindustani, Tenerife. He is Gobind Singh, an expert in turning out various varieties of Indian food, especially tandoori dishes. ***Sorry – no mail order.***

WELCOME ABOARD!

Mr. Lal Uttamchandani brought new addition to Las Palmas when he got marrie in Bombay and returned with his wife, Manisha. The couple is photographed abov with Johny and Varsha.

YOGA SEMINAR

Under the able guidance of Sri Indar Nath, a Yoga Seminar was organised in North London. There were lectures, asanas, postures, mantra, bhajan chanting and a talk on Yoga and allied subjects were also arranged including a very important subject of reflexology by Anjela Thompson. A talk and demonstration were part of the days activities which were in St. Michals church Hall in Golders Green.

The seminar drew more natives and the Indian vegetarian meals were enjoyed by all.

KEEPING IN STEP TO RAISE CASH FOR BLIND

An evening of traditional Indian music and dance was organised by the Brent Indian Association at the Wembley Conference Centre, Wembley, North London. The event was to raise money for the blind in the Third World.

The occasion raised more than £10,000 and was watched by an audience of 2,000. The three hour programme of entertainment by Indians living in Brent borough of London was watched among others by Pranlal Sheth, former deputy chairman of the Commission for Racial Equality and Mr Mainbhai Patel, chairman of the Brent Indian Association.

A spokesman for BIA said: "The money we raised will go into a trust we have set up to donate money to various organisations. Last year we raised £6,000 for War on Want."

After the evening's entertainment, a raffle was held which collected more than £1,000 for the trust.

At the Indian Classical Dances and Music Night, Mr. Dharambir Singh gave sitar recital with Mr. Rip Daman Singh on tabla.

The mystery prize did seem to arouse laughter among the distributors ......

Above two raffle winners are photographed with Smt. Singh who distributed the prizes.

PRETORIA COMMUNITY CENTRE

The Pretoria Hindu Seva Samaj proudly opened the Seva Samaj Community Hall at the corner of 13th Avenue and Olivine street.

Built at a cost of nearly half a million rand (this sum was collected only in the Pretoria area) the Community Centre consists of an auditorium, a mini hall and dining area with kitchen and cooking facilities and a recreational hall.

"The Seva Samaj group is confident that the beautiful auditorium will serve as a perfect venue for stage performances – it has even been approved by the authoritative PACT organisation," said Mr Jeevan Kalyanjee, chairman of the Seva Samaj.

Representatives from various organisations of all communities throughout South Africa and Rhodesia been invited at the opening.

His holiness Swami Nish Rayanada of America was the guest of honour.

RAG FINALIST

Risha Harrilal (20), of Stanger, Natal, is the first Indian student to be chosen as a Rag finalist at the University of Pietermaritzburg.

WE DRAPED OUR SAREES BEST!

Mrs Lily Debba has won the Oriental Promotions Sarrie Queen Contest. In the picture Mrs Debba is flanked by her princesses, Prathima Harrisunker (left) and Vasantha Pillay (right). The dance and sarrie queen contest was held at the Himalaya Hotel. Music was provided by the Blue Jewels. Mrs Debba won a cash prize of R100 and her princesses both received trophies.

Durban audiences had a chance to hear some of the very best in Indian music at the Durban City Hall. When Salem Jayalakshmi and her troupe held their first South African performance.

Seen, from left to right, are Bhimachar Druvaraj, an eighteen year old mrdhingam exponent, Esai Perarasi Salem S. Jayalakshmi and Sri S. Muniratnam one of India's top Thavil (Dhole) artistes.

Serena Singh was one of the dancers at the Sai Baba birthday celebrations held at the Durban City Hall. The function was organised by M.K. Bobby Naidoo under the auspices of the South African Academy of Indian Classical Dancing.

'NO' DANCE IMPORTS

The Government last month rejected an application by an Indian dancing academy to bring two instructors from India to teach classical dancing for two years.

The move was initiated by the South African Academy of Indian Classical Dancing, who have found it is more convenient and cheaper to import tutors from India than to send students on trips to the motherland to learn classical dancing -- Bharat Natyam.

But the application, recommended by the SAIC Executive, was turned down by the Department of Interior.

Mr. J. N. Reddy, chairman of the SAIC Executive, said: "We recommend most applications and have sent this application back to the Department. Now we are waiting for a reply."

The application may have been blocked by a group representing local India-trained classical dencing school teachers who feel imported tutors may adversely affect their schools.

But the chairman of the government-subsidised Natal Indian

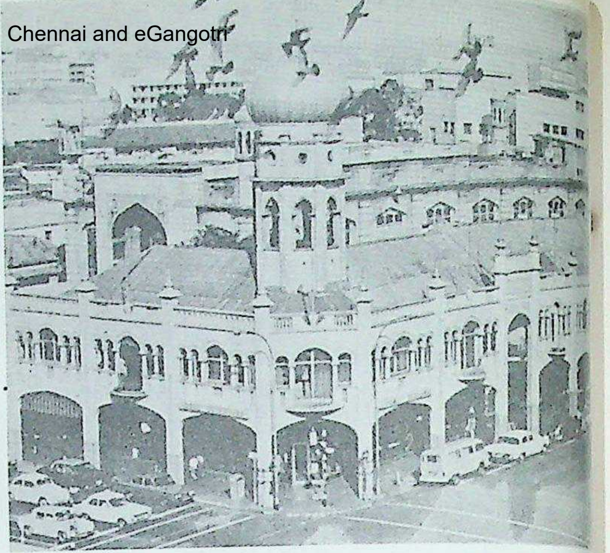
THE OLD CROWNS THE NEW

Miss ·Yashoda Bharath (back) last year's winner of the Sea Cow Lake Cultural Organisation's Sarrie Queen Contest crowns Beena Singh as the 1980 winner of the Sarrie Queen Contest. Flanking Beena Singh are Rooksana Dawood (left) and Lilly Debba (right).

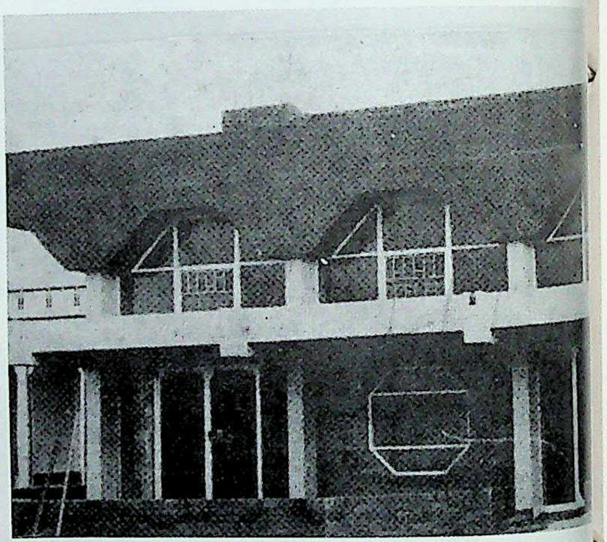
Classical dancer Patama Naidoo in a typical Bharat Natyam pose Brewing over plans to bring top tutors from India.

Miss Sheila Nana, daughter of well-known Johannesburg personality Mr Harkishan Nana, was recently engaged to Mr Vipin Popat, son of Mr Parshotam Popat of Pretoria at the Carlton Centre.

The Sangeeta Nataka Academy (Estd. Pretoria 1975) run by Mr Mahalingham Kollapen and Smt. Satyabhama Kollapen, celebrated the first anniversary of its Lenasia Branch, at the Civic Centre.



The Grey Street Mosque, building with its row of shops i the heart of the Indian business area in Durban, stands a a monument to the business acumen of Aboobaker Amo Jhaveri.



The newly-constructed community centre of the Pretoria Hindu Seva Samaj.

Cultural organisation, Mr Bal Ganesh, stressed that his organisation, did not in any way oppose the application.

Three years ago Nico controlled all overseas tours of Indian musicians, singers and troupes, but recommendations are now sought from the Indian Council Exco.

"Maybe a member of Nico opposed the application with the view of safeguarding the interests of the qualified toutors who are here giving full-time classes," Mr Ganesh said.

"But we welcome masters coming to stay in the country for a couple of years to promote our culture."

Mr Ganesh said one of his affiliates, the Natal Tamil Cultural Organisation, had pointed out to the Indian Council that bringing masters from India could affect local teachers.

Mr Ganesh said Nico has extened an invitation to the renowned North Indian lecturer, Prathiba Anand Pundit, who is presently at a college in Baroda, to spend three years in South Africa teachi Gujarathi, Hindi and Urdu.

Mr. M. K. Bobby Naido manager of the Academy, co firmed the department's refusal b said he would continue the fight t get India-qualified tutors into th country.

"In one year a local studen cannot learn much more than th basics. To save costs and tim we find it easier to bring tutor from India," he said.

He said Jayaluxmi Naidoo w due soon for the annual refresh

BEAUTIFUL ONE!

The most beautiful girl in Tongaat was Shirley Kandhai who became the new Miss Parks at a function in the town.

Mrs. Dolly Moodley playing the tamboura, a South Indian drone instrument at the Lenasia Civic Centre.

course.

Every year Jayaluxmi, the founder of the Academy and the first India-qualified Bharat Natyam tutor, visits South Africa to give refresher courses to learner tutors. Jayaluxmi, involved in the promotion of Indian culture in Canada, is also head of the Indian Fine Arts body in Toronto and still is the president of the SA Academy.

UNITED STATES

INDIAN FARE FEATURED AT INTERNATIONAL FAIR

The East-West Center in Honolulu, Hawaii held its annual EWC International Fair this year on April 12. Featured were the cultures of a variety of Asian and Pacific countries, including India. The day-long event lasted throughout the early evening and was participated in by hundreds of people representing more than a dozen nations. India was represented by the EWC India Participants Association, comprised of graduate students and grantees from India in attendance at the East-West Center's five institutes. Also on hand was Ms. S. K. Jagadeswari, a visitor from Bangalore, India, who, along with others from Honolulu's Indian community, assisted in coordinating the Indian presentations for the Fair.

Featured was a program of Indian music and dance that included classical instrumental arrangements by ethnomusicologist Gayathri Rajapur, vocal renderings by Mrs. Shakuntala Ramanathan, the folk-dancing of a traditional Garba by Mrs. Abha Dubey and Mrs. Geeta Brara, and a Bharata natyam performance by two Fiji-Indian twins, the Chinmanlal-Das sisters. A variety of Indian foods was prepared for sampling by the public, followed by a colorful fashion show of international dress that included regional Indian wear. Artifacts and crafts were also displayed for public viewing.

A huge success, the Fair was widely patronized and fully enjoyed by all.

– C. K. S.

UDUPI EATERY

Just a block from Flushing's Main Street subway station, not far from the Hindu Temple and the Gurudwara, a tricolor sign Union Street announces that the famous "Udupi" restaurant has come to New York.

Owned by the Rao brothers – Shama Rao and Krishna Rao – and affiliated with the Brindavan Hotel, Bangalore, the full-fledged restaurant strives to maintain the unique Udupi style and taste for its dozen dishes, ranging from the special Mysore Masala Dosa to Bonda.

The 50-seat, self-service restaurant, decorated with Saraswati carvings, has a chef from Madras Woodlands.

BOWKER LISTS INDIAN BOOKS

R.R. Bowker of New York has published a bibliography of Indian books in print in 1979, compiled and edited by Sher Singh, Deputy University Librarian at Delhi University. Sushil Kumar is project publisher.

Arranged in three volumes – by authors, titles and subject guide – Indian books in print includes textbooks, bibliographies, anthologies, fiction, scientific and technical books, government reports, directories.

MALAYSIA / SINGAPORE

BIRTH CELEBRATIONS OF SWAMI LILASHAH

Swami Lilashah Maharaj's Birth Centenary was celebrated with much devotion and dedication by Singapore Sindhi Merchants Association at Sindhi Mandir, Sindhu House on 11th March. Devotees sang bhajans and recited poetry on life of Swamiji, Mr. C.V. Parsram gave brief history of Yogiraj's life, activities and teachings.

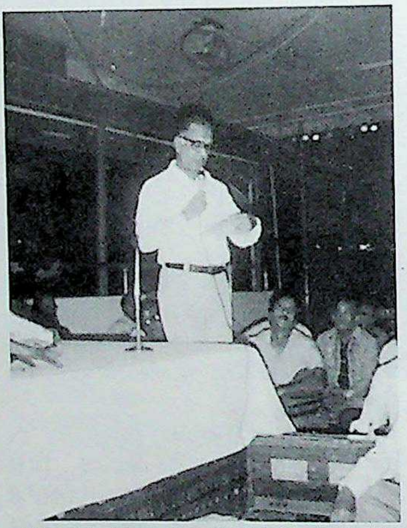
The Sindhi Mandir holds special significance as it was inaugurated under the kind presence and by holy hands of Swamiji, himself.

A group of female devotees offering prayers on the holy occasion of Birth Centenar of Swamiji.

Swami Lilashah Maharaj

SINDHI MERCHANTS MANAGEMENT COMMITTEE

The Sindhi Merchants association, Singapore, has elected Mr. T. Ramchand as the President of its Management Committee for the year 1980 -1981. Others elected are: Mr. Durgadas R. Aidasani – Vice President, Mr. G. Bhojraj – Hon. Secretary, Mr. Aju Primalani – Joint Hon. Secretary, Mr. V. Bhatia – Hon. Treasurer, Mr. R. Harumal – Incharge of Sindhi Mandir and Sindhi classes, Mr. Mohandas W. Gopwani – Dy. Incharge of Sindhi Mandir, Mr. Vashi Harjani – Incharge of Sindhu House, Mr. Bhagwan Sadhwani – Dy. Incharge of Sindhu House, Mr. Mohan Ramchand – Incharge of Social and Recreation, Mr. Lal S. Gidwani – Incharge of Youth Group and Deputy incharge of Social and Recreation.



Mr. T. Ramchand giving a short speech on the life and teachings of Yogiraj Swami Lilashah Maharaj.

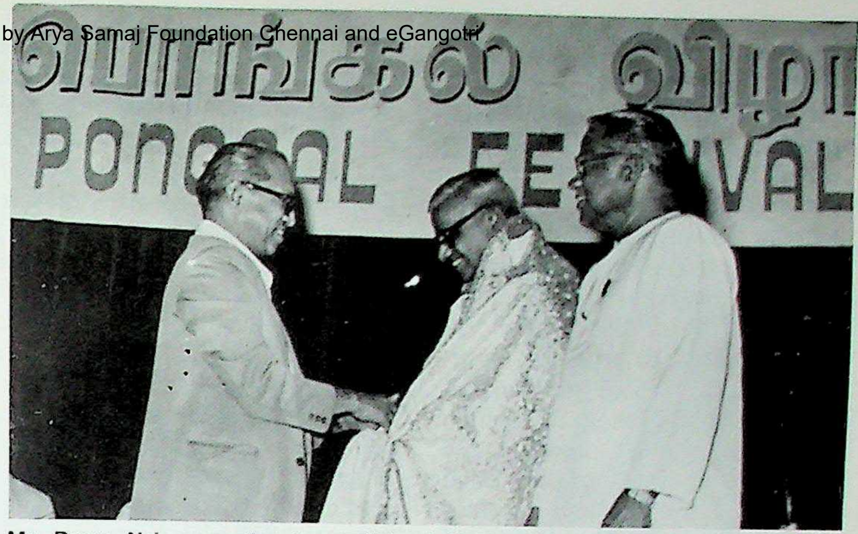
"TAMIL AS COMMON LANGUAGE"

In Singapore, efforts being made to popularise study and use of Tamil langu among all Indians – both Tam and non-Tamil. For this purpo a high-powered Tamil Language a Cultural Society has been form with Singapore's trade union lead and Member of Parliament Mr C. Devan Nair as one of its fi trustees representing the vario religious groups within the Ind Community. The others are: Mr. Dhanabalan, Senior Minister State (Foreign Affairs); Mr. Justi Choor Singh; former Teach Training College Principal, Bish T.R. Doraisamy; and Mr. T.K. Ameenulla, a businessman. T formation of ths Society is regard as very timely, as it is felt India in Singapore should preserve th cultural heritage through a comm language in the same way as Chinese are being curren encouraged to do through adoption of Mandarin. For Indian community, Tamil suggested as the common language because the Tamil speaking Indians here constitute the vast majority of the community. Morecover, Tamil already enjoys the status of an official language in Singapore, the others being Malay, Chinese and English.

N. INDIANS URGED TO STUDY TAMIL

Recently, Mr. Deven Nair has been urging all Indians, especially the Northerners, to learn Tamil. However, he stressed in a Press interview that there can be no compulsion on anybody in Singapore, especially for North Indians, to take Tamil as second language. "But some of them may see the wisdom of accepting Tamil language if they regard it not merely as a vehicle for Tamil culture, but also as a vehicle for the maintenance and preservation of Indian cultural values in Singapore. And this they can do by taking Tamil instead of Mandarin or Malay as the second language", he pointed out.

Again, addressing a Ponggal Festival organised by the Singapore Tamilian Association, Mr. Devan Nair, assured the Indian community that the current government emphasis on Mandarin was not a chauvinistic move against other languages. On the contrary, it was being done so that Singapore, particularly the ethnic Chinese would not become "deculturated." Citing an example where people could become "deculturated" due to constant fusion with other languages and cultures, he said that the Indians in Fiji had forgotten how to use Indian languages such as Tamil and Malayalam, as they now spoke "Australian" English. Giving yet another account, this time perhaps a more personal one, he mused: "My wife is Tamil and I, Malayalee. I speak English all the time and as a result, my knowledge of the two languages (Tamil and Malayalam) is very weak."



Mr. Devan Nair presenting the traditional Golden Shawl to poet and writer Mr. Palanivelu, while the Singapore Tamilian Association President Mr. S. A. Durai is looking on with a beaming smile.

பொங்கல் விழா
PONGGAL FESTIVAL

One of several cultural items presented at the Ponggal Festival.

A section of the large audience present at the Ponggal Festival held at the Cultural Centre. Seen in the front row are Mr and Mrs Devan Nair (4th and 3rd respectively from left).

He noted that Singapore's only Tamil High School, the Umar Pulavar Tamil High School faced possible "extinction" due to dwindling enrolment as more Indians were now going to English schools. However, he added that the Government had allocated a land to resite the school at Clementi Road and about $2 million needed to be raised for it. "But if this school (in Maxwell Road) uses English as a medium of instruction and develops the teaching techniques of the Tamil language, then in three to four years' time, it would be the pride of all Singaporeans of Indian origin," he said.

MR. S. A. DURAI'S TRIBUTE TO GOVT

The President of the Singapore Tamilian Association, Mr. S. A. Durai in his speech lauded the Government for its "farsightedness in placing emphasis on bilingual education". This policy, he said, had brought about a revival of interest in one's own mother tongue and culture. Furthermore, it has given the younger generation of Singaporeans greater scope in creative endeavour to contribute their best towards the evolution of a Singapore culture. "With proper guidance and planning from educators it is possible for Singapore to become a great centre for the learning and promotion of the languages and cultures of the region," said Mr. Durai.

The Ponggal Festival held at the Cultural Centre in Canning Rise also provided glimpses of the various Indian arts and dances. At the festival, three of Singapore's wellknown Tamil writers and artists were honoured with th presentation of the traditiona "Golden Shawls" and the con ferment of titles appropriate t their professions. Those s honoured are: Poet and write Mr. I.N. Palanivelu, journalist M M. Chidambaram and artist M A.T. Dharmu. Mr. Palanivel formerly of Radio Singapore (no re-named Singapore Broadcastin Corporation), was awarded the tit of "Muthamizh Chemmal", M Chidambaram "Thani Thamiz Chemmal" and Mr. Dharmu "Ovi Chemmal."

Mr. Devan Nair campaigned fo Tamil, speaking at other functio also, such as the Tamils' Festiv and the 63rd Anniversar celebration of the Singapore Kera Association.

—G. S. Muthukrishn

KENYA

SHAILENDRA'S SINGING SAFARI

India's famous playback singer and film actor, Shailendra Singh came on a singing safari to Kenya recently. The craze of the modern youth, Shailendra or Shaily as he is popularly known, sang Swahili, English and Hindi pop and folk songs at Nairobi Hilton. A nine man orchestra, plus a female singer, accompanied him.

Shaily shot to fame with his famous song 'Main Shair to Nahin' in the block buster BOBBY a few years ago. At that time he was only ninenteen and mobbed by fans all over India. Later in 1976, he toured USA and Canada and has finished a successful tour of Britain.

"A voice unclouded by smoke . . . . untouched by drink . . . . unconquered by pride, a voice that comes like the breath of spring after the harshness of winter . . . . " is how Shaily's voice was described by a critic.

HUM TUM....

Shailendra Singh jetted into Nairobi for a singing safari and proved to be a crow puller.

Mary Nyaguthii, a local salesgirl, took an instant liking for the singing star and g him good kiss at a reception for him at the Nairobi Hilton.

He has also starred in many movies including 'Do Jasoos' 'Chacha Bhatija', 'Khel Khel mein', 'Rafoo Chakkar', 'Zahreela Insan', 'Chalte Chalte', 'Insaaf', 'Agreement', 'Nirmaan', 'Yaari Doosti' to name a few.

Born in 1953 and brought up in Bombay, he recorded his first hit for Bobby on 26th August 1972 and has never looked back. He has also obtained a diploma in acting First Class from the Film and TV Institute Poona.

He has worked as a hero in five films and sung in 20 films. For his 'Bobby' song he was honoured with seven top awards and HMU Golden Album for his disc sales topping one million.

-- By Kul Bhushan

KENYAN HINDU COUNCIL

The Indian High Commissioner to Kenya, Mr. Aditya Haksar, has commended the role played by the Hindu Council of Kenya in the promotion of commercial, industrial, educational and technical co-operation.

The envoy said this in Nairobi recently when he officially opened a one-day Hindu Council delegates conference.

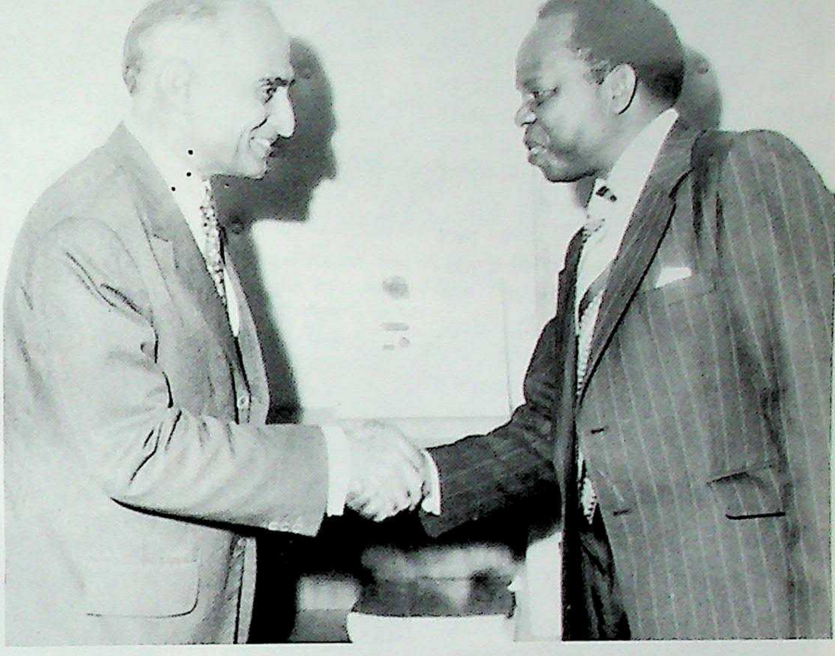
Mr. Haksar said the council had kept up with the country's trend of development through contribution to self help projects. He said the council has continued to co-operate with the Indian High Commission and assured them of every support in their activities.

Mr. Haksar urged the delegates to intensify their programmes and aim at projecting the council's image in national development.

The chairman of the council, Mr. T. S. Nandhra, said the main objectives of the conference was to discuss new strategies for improving educational, health and social activities within the council's organisations.

He thanked the High Commission and the Indian Community for assistance during his last seven years in office, and appealed for continued assistance.

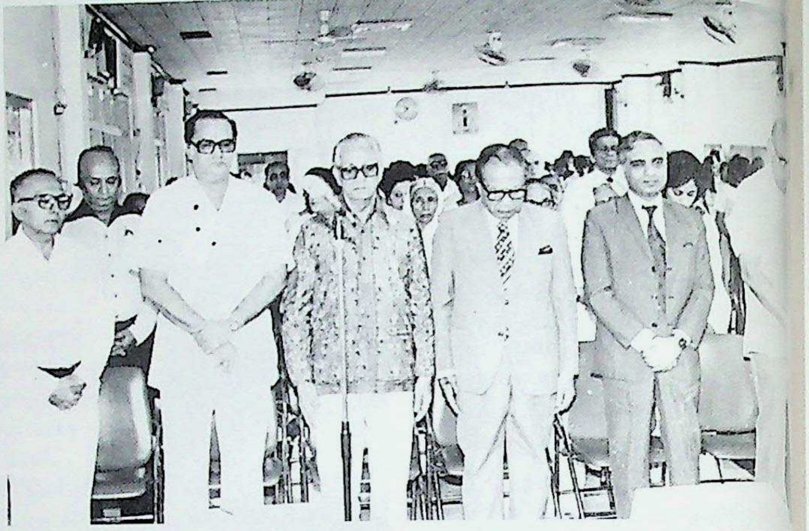
Mr. Nandhra later helped raise Shs. 960,000 in aid of self help projects in Kenya.



Indian High Commissioner to Kenya, Mr. Aditya Haksar (left) paid a courtesy call on Mr. Andrew Omanga, Kenyan Minister for Natural Resources and Environment. Mr. Omanga has studied at the Tata Institute of Social Science in Bombay, India, from where he obtained a Master's Degree in the mid-fifties.

Kenyan Member of Parliament, Mr. Krishan Gautama (left) is seen here waving goodbye before boarding Plane for a short trip to India to see his friends and relatives. Seeing him off at Nairobi Airport were Mr Harish Raja and Mr. B. K. Kapoor,

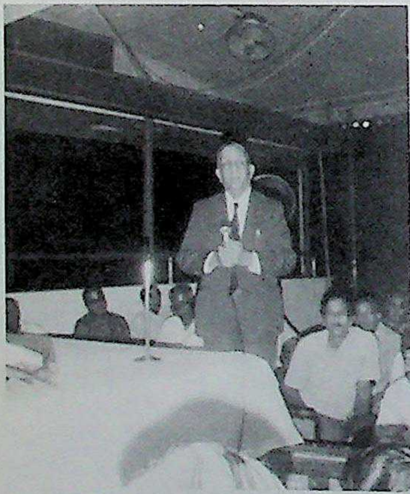
PROMINENT LEADER OF INDIAN COMMUNITY PASSES AWAY



A scene of the Memorial Service to pay homage to the memory of late Shri T Kundan in the Gandhi Memorial International School Hall. Seen in the photo (fr 1. to r.): Mr. Shewakram Vaswani, Mr. V. Ram, Mr. L. Ramchand, Dr. Rus Abdulgani (guest of honour) and H.E. the Ambassador of India, Shri S.K. Bhut

Mr. T.D. Kundan, a prominent leader of the Indian community in Surabaya, passed away on the 31st March 1980. He died of heart attack.

Mr. Kundan took active part in the freedom struggle of Indonesia and was conferred the "Nararya" medal by President Soeharto in 1977. He was the only Indian who has been honoured by this title. Originally a teacher, he became a businessman but his only business actually was to promote friendship between India and Indonesia. He was a man of the people who dedicated himself to the upliftment of the common man. He was truly an unofficial Ambassador of India. Soft spoken, an orator, Mr. Kundan studied deeply Indonesian culture and thought. He was indeed a symbol of Indian and Indonesian friendship.



Shri T.D. Kundan is photographed above during his recent visit to Singapore, giving speech at the birth cenetary of Swami Lilashah Maharaj.

In Jakarta, a wave of shock and grief prevailed in the Indian community. The students of the Gandhi Memorial International School assembled in the hall to offer prayers for his soul to rest in peace. In his tribute, Principal V. Ram said, "He was not a one man; he was an individual in himself. The Indian community has been orphaned by his departure."

Mr. Kundandas' cremation was accorded full military honours in Surabaya. He is survived by a son and two daughters who are all married.

A 12th day Memorial Service was held at the Gandhi Memorial International School wherein special hymns of Mahatma Gandhi, devotional songs and memorial speeches filled the programme. The memorial speeches were delivered by H.E. the Ambassador of India, Shri S.K. Bhutani, and Dr. Ruslan Abdulgani, a prominent Indonesian Leader who is a long time friend and associate of Shri Kundandas. He paid rich tribute to Shri Kundandas and said, among others, that the history of Surabaya will not be complete without mentioning the name of T.D. Kundan.

On the occasion, Principal V. Ram announced the establishment of a "T.D. Kundan Memorial Trophy" which will be given each year to a student who excel Indonesian language and Panc Morals.

INDONESIAN DAY

The 101st Birth Anniversar Ibu R.A. Kartini, Indone women's Emancipator, celebrated at the Gandhi Memo International School with Mrs. Sutanto, Junior Minister Women's Role, as the guest honour.

The celebration in the Sch was indeed unique in itself. School which has children fr about 22 countries used the da an "Indonesian Day". The nor time table was suspended and children were taught Indone subjects, like history and geogra of Indonesia, Indonesian langu Pancasila, facts about Indone etc. In different classes, les were given on different provi of Indonesia. All children teachers were required on day to speak Indonesian langu Even the normal school uni was suspended and instead children and teachers

Miss Anju B. Mahtani celebrated her 9th birthday on the 22nd March 1980. She is seen here cutting her birthday cake while her grandmother, Mrs. Laj Mahtani, her mother, Mrs. Shakun B. Mahtani and brother Karen look on.

Mr. & Mrs. Gopaldas H. Sawlani celebrated their 33rd Wedding Anniversary at their residence. They are seen here being offered the anniversary cake by Mr. & Mrs. V. Ram, as son Pishu looks on.

Popular Indian actress and dancer, Helen, who has played in 800 Indian movies, visited Jakarta for 5 days. She visited the Gandhi Memorial International School and spoke to the children and received a handicraft souvenir as symbol of good wishes.

Helen (3rd from left) is seen here with Mrs. Samtani, Principal V. Ram, Dance Director Habiba and Mrs. V. Ram.

Master Karen, son of Mr. & Mrs. Bhagu Mahtani, turned 5th on the 8th April 1980. He is seen here having a piece of cake from his father.

Little Harsha celebrated her 2nd birthday at her residence in Surabaya. Here she is seen lighting the candle of her birthday cake with the help of her, Mr. Vijay S. Vaswani, while her mother, Mrs. Poonam V. Vaswani looks on.

Three student artists of the Gandhi Memorial International School, Nikita, Joty and Lavina, were in Bandung (West Java) to participate in the inauguration of Flower Festival 1980, held as part of the Silver Jubilee celebration of A.A. Conference. The students presented some items of Indian classical dances.

Nikita, Joty and Lavina are snapped here (in the foreground) with the host Mrs. Shanti Gurbani, Mrs. V. Ram, Mrs. Gurbani and Principal V. Ram at the residence of Mrs. Shanti Gurbani.

requested to wear various Indonesian costumes. Indeed, the whole school children and teachers looked very bright in their Indonesian costumes.

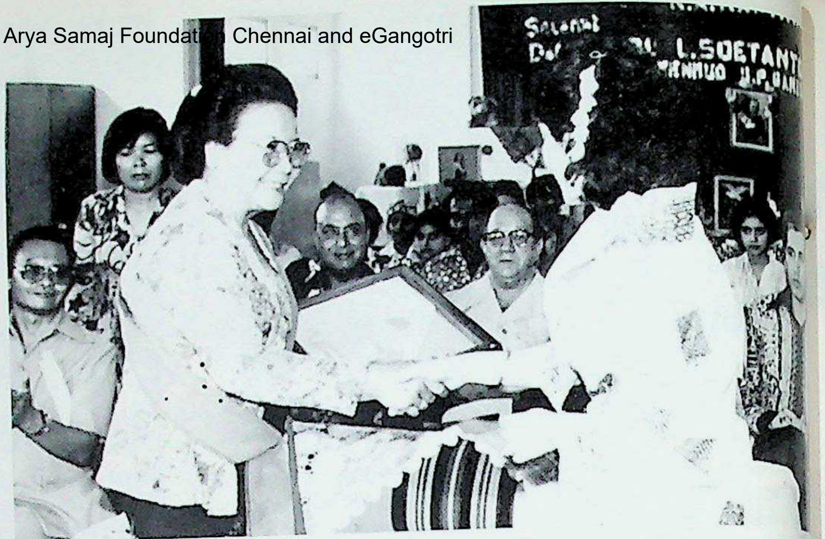
Mrs. L. Sutanto was received by children in 'Bhinneka Tunggal Ika (Unity in Diversity) dresses and presented with flowers. Mrs. Sutanto garlanded Ibu Kartini's photo. The children sang the national songs of Indonesia like Garuda Pancasila, Padamu Negeri, Ibu Kartini, Halo Halo Bandung and presented Indonesian dances.

On the occasion, Miss Kiran V. Ram, Junior Minister for Friendship and Culture, "Students Government" of the School, presented as a token of friendship, five Dragon water pumps to Mrs. L. Sutanto, for the children of Desa Mungkas, Kecamatan Tanjung, Kabupaten Lombok Barat. Ibu Sutanto highly appreciated this gesture.

Ibu Sutanto was also presented a small handicraft "Peace and Love" made by students of the School.

On the occasion, Principal V. Ram released a message of Prime Minister of India, Mrs. Indira Gandhi, sent to the School on the occasion of the publication of the School souvenir magazine to celebrate Ibu Kartini's birthday. In the message, the Prime Minister addressed R.A. Kartini as the Liberator of Indonesian women and called her and Mahatma Gandhi as two outstanding persons of this continent. Like R.A. Kartini, Mahatma Gandhi fought against the degradation to which peo in India, especially women, w subjected.

Present, among others, w diplomats of friendly countries a some leading Indonesian offic from the Dept. of Educati After the programme, the gue were invited to an Indian lunche prepared by girl students of t School.



Mrs. L. Sutanto, Junior Minister for Women's Role, R.I. is seen shaking hands wi Mrs. V. Ram who presented her with a handicraft souvenir.

HONG KONG

INDIAN CHAMBER HOLDS ITS ANNUAL COCKTAILS

The Chairman of the Urban Council, Mr. A. de O. Sales, was the guest of honour at the function and is photographed above with Mr. S.A. Ram, secretary of the Indian Chamber.

Mr. H.N. Harilela, O.B.E., J.P., poses with the newly elec Chairman of the Indian Chamber, Mr. K.B. Rathi and M K.B. Rathi.

JUST MARRIED

Maya, daughter of Mr. & Mrs. H.N. Harilela, was recently married to Ramesh, son of Mr. & Mrs. Dipchand D. Chandiramani.

INDIAN CHAMBER OF CO MERCE HONG KONG
28TH ANNUAL GENERAL MEETING

Newly elected Office Bearers and members of the General Committee of the Indian Chamber of Commerce Hong Kong. From left seated are: Mr. Hiro K. Kundamal, Vice-Chairman, Mr. K.B. Rathi, Chairman, Mr. H. N. Harilela, OBE, JP., Permanent Honorary President, Mr. K. Sital, JP., Immediate Past Chairman, Mr. M.P. Ladharam, Vice-Chairman, and Mr. S.A. Ameen.

Standing from right: Mr. Nanik R. Mirpuri, Mr. Kishin P. Mahboob, Mr. B. S. Saigal, Mr. N. G. Dadlani, Mr. Gulab B. Thadani, Mr. U.S. Nihalani, Mr. Bob N. Harilela, JP., Mr. Pishu W. Uttamchandani, Mr. Gary N. Harilela, and Mr. S.A. Ram, Secretary.

Mr. H.T. Barma, JP., Permanent Honorary Adviser, Mr. M.M.L. Tandon, Honorary Treasurer and Mr. Gul T. Mirprui are not in the picture.

DOOTIANA

INDIAN ENVOY TO MALTA

Mr. Narendra Singh, the Indian ambassador to Libya, has been concurrently accredited as high commissioner of India to Malta with residence at Tripoli, in succession to Mr. Ambady Krishnan Damodaran, formerly ambassador of India to Italy.

EX-DIPLOMAT

Mr. Humayun Mirza, president of the Al-Ameen medical trust and a former Indian diplomat, died in Bangalore. He was 60.

Mr. Mirza, son of Sir Mirza Ismail, had worked as charge d'affairs in Belgaum and was awarded the Padma Shri for meritorious government service.

He is survived by his wife, a son and daughter.

AMBASSADOR TO PAK

Mr. K. Natwar Singh has been appointed as India's ambassador to Pakistan. At present the high commissioner in Zambia, Mr. Singh succeeds Mr. K. S. Bajpai.

SOLICITOR – GENERAL

Mr. K. Prasaran, former advocate-general of Tamil Nadu has been appointed as solicitor-general of India. He succeeds Mr. Soli J. Sorabjee, who resigned following the change of government in January.

If after ng
offering ce

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ng each passenger feel like a V.I.P., ce on the best shows in town, and mixing Bloody Marys with panache, he can still burp a baby like mother did...

he must be an Air-India Flight Supervisor.

He can make the miles fly, hold a nervous hand through an airpocket.

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A master in human psychology and passenger relations, he can spot a first-time flier, a jet veteran, or an eager bride flying to her husband in the U.S.A.

He can handle complaints, tall orders and emergencies with such ease, you'd think he was born on a plane.

He is an ace of information— cruising speeds, flying times, standard weights, where to buy the best bargains for the least prices.

How else can he be the hero of a hundred pleasant flights, the man who makes every flying hour a lovely experience.

And all because there is someone very special on board.

You, dear passenger.

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Gleanings from Indian press

WORLD CONSERVATION STRATEGY

Prime Minister Indira Gandhi launched the World Conservation Strategy at the renovated, spacious Vigyan Bhavan Hall, in New Delhi, on March 6, 1980. The strategy represents consensus by more 700 scientists from more than 100 countries. In her speech, the Prime Minister stressed the need for preserving the ecology of the Himalayas, while Rao Birendra Singh, minister for agriculture, announced the establishment of a Forest Survey of India, with headquarters at Dehra Dun.

The programme began with a film of man and nature produced by the World Wide Life Fund, India. A moving ballet – "Aspiration: Dedication to Ecology" – was presented by 'Darpana', the world famous troupe of the danseuse, Mrinalini Sarabhai.

ASPIRATION FOR ECOLOGY

A scene from the ballet whose stylistic innovations reinforced the theme – depicted in the photograph.

PAK TRADERS WANT MORE BUSINESS WITH INDIA

Trade circles in Pakistan feel time is now ripe for doing more business with India.

The political climate is just right after the recent visit of Mrs. Indira Gandhi's special emissary, Mr. Swaran Singh, and Pakistan has a surplus of several things that India needs, they say.

Analysing the Indian economic scene, the weekly *Pakistan Economist* has suggested that Pakistan undertake a survey of the Indian market, either on its own or jointly with the business community, to find out demand for Pakistani goods.

Pakistan can import some manufactured consumer goods from India and the import of coal and iron are on a long-term basis would put bilateral trade on a firm footing.

While India has iron ore to spare following reduction of exports to Iran and Japan, the weekly says Pakistan needs it for the Karachi steel mills.

Pakistan, it suggests, should buy iron ore from India if she agrees to life some Pakistani commodities to balance the trade which has been in India's favour for the last three years.

Suggesting a minimising of government control to remove obstacles in the way of legitim trade it said private sector co pitch in with exports of small industrial consumer goods.

INDIAN INDUSTRIAL FA

Over 300 leading Indian m facturers and exporters are pected to participate in an In industrial fair which is being ganised by the Trade Develop Authority in Rotterdam, Ne lands, in May 1980 with tech and financial assistance from Dutch Centre for Promotion of ports from Developing Count This will be the biggest Indian of its kind to be organised in Europe.

Besides endeavouring to pr India's industrial image, the will highlight the wide ra capabilities of the Indian industry. The overriding emphasis will be on industrial products in the engineering and chemicals sectors.

The Indian industrial fair will be spread out on a total of 12,000 sq. metres of covered space at AHDY' Complex having all the modern facilities for display and exhibition. The Complex has three big halls of 4,000 sq. metres each. In addition, there will be 10,000 sq. metres of open space for open air display.

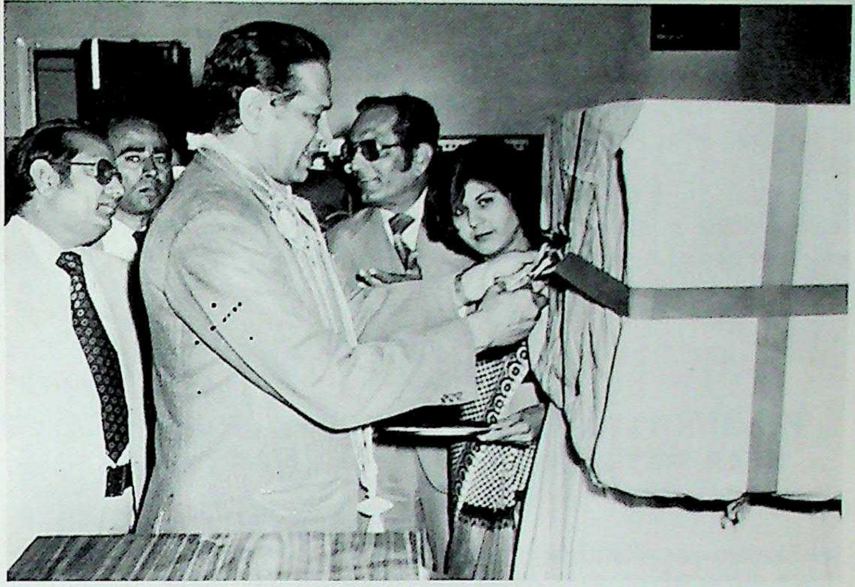
A two-member Dutch delegation which recently visited India, had held discussions with the representatives of the trade and industry associations in Bombay, Bangalore, Madras, Calcutta and Delhi.

RENT-A-COLOUR

Shri Vasant Sathe, Union Minister for Information and Broadcasting released India's first colour TV set at a solemn ceremony held at Okhla Industrial Estate. The Weston Colour TV set has been developed by Weston Electroniks Ltd., the pioneers in the field of electronics in India.

Mr. Sathe, in his remarks to the press expressed that he was, indeed, impressed with the break through that has been achieved in India in bringing to this country the benefits of advanced technology in the form of colour TV. In reply to a question Mr. Sathe said that if the country had to keep pace with the rest of the world, it was necessary to introduce this technology, which was no longer considered a luxury. He, however, ellaborated that the colour TV alongwith Video Tape Recorder could be successfully used in educational institutions for bringing to the students the benefits of modern advancement in various fields. He also felt that the Video Tape Recorder and colour TV combination could bridge a vital communication gap and could also be used for mass education and training in professional institutions.

MYSTERY GIFT?



Shri Vasant Sathe, Union Minister for information and Broadcasting releasing India's first colour TV. On his left and right respectively are Mr. Prem T. Vachani, Chairman, Weston Electroniks Ltd. and Mr. Sunder T. Vachani, Managing Director.

KEEP IT UP!

Weston Electroniks Ltd. New Delhi, a leading electronics firm of India won the National Award for outstanding export performance third year running. Picture shows Mr. Sunder Vachani receiving award from the President of India.

Mr. Sathe was optimistic that with the passage of time and with the development of indigenous technology for colour TV as also the encouragement from the Government with regard to liberal imports of certain essential components it would be possible to bring colour TVs within the reach of the upper middle class in a few years.

U. S. INDIANS

The are 250,000 persons of Indian origin living in the United States, according to Minister of External Affairs P.V. Narasimha Rao.

Rao, in response to a question in the Rajya Sabha, said only

25,000 of this mumber had become U.S. citizens.

Rao also reported that there were 390,000 Indians living in the United Kingdom and 195,000 of these had become British Citizens.

He said there were only 750 Indians living in the Soviet Union and only two of them were Russian citizens.

PEARL OYSTER BED NEAR RATNAGIRI

The sea near Ratnagiri port on the west coast is likely to be a pearl oyster bed in the near future.

A survey will soon be undertaken by the marine biological research station, a faculty of the Konkan Agriculture University, to assess the oyster resources.

The research station came to know of the presence of the pearl oysters by chance when some fishermen brought uncommon shells for examination. The shells had been washed ashore during a storm.

The services of divers of the Indian Navy are now being requisitioned, according to Dr. M. R. Ranade, associate dean at the research station.

If the pearl oyster resources are found to be big enough then the research station will start culturing them. Pearl oyster have also been found near Jamnagar and Tuticorin.

Dr. Ranade said the culture fishery was a novelty enjoying several advantages over the capture fishery.

For the first time in the country the breeding and rearing of all the four commercial species of shrimp in the laboratory had been achieved, for which the credit went to the Ratnagiri research station. This formed the first step towards establishing a hatchery to produce seed shrimp.

Another achievement of the research station was the breeding and rearing in the laboratory of the estuarine giant prawn, the largest and fastest growing variety, which can live both in estuarine and in fresh waters.

The green mussel, mytilus viridis, has been studied for growth, morphometrics and breeding habits. A pilot project in mussel culture showed nearly 30 per cent better growth than that recorded anywhere in the world.

NARGIS & KHUSHWANTSINGH NOMINATED

Mrs. Nargis Dutt, who dominated the silver screen for decades, and the distinguished journalist and former diplomat, Mr. Khushwant Singh, have been nominated to the Rajya Sabha by the President.

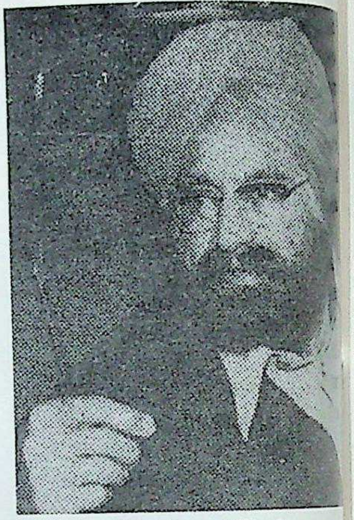
Dr. Lokesh Chandra, a Hindi writer, and Mr. Scato Swu, a prominent leader of Nagaland have also been renominated for a second term.

Under the Constitution, the President nominates 12 members to the Rajya Sabha.

The government also named three members for the Planning Commission. They are: Dr. M.S. Swaminathan (Secretary in agriculture ministry), Dr. M Mohan Singh (Secretary of Finance ministry's Department Economic Affairs) and Moham Fazal, a public sector execu

Nargis Dutt

The Planning Commission stituted by the previous Ja government quit last February. newly constituted Commis would formulate a new five- plan for the first half of the 19



Khushwant Singh

Swaminathan will be ac Deputy Chairman of the Com sion. The body is headed by mier Mrs. Indira Gandhi.

The Center also named Grewal the new Cabinet Secret a post normally reserved for senior-most civil servant. Gr formerly was Secretary of F He replaces N.K. Mukherji, wh retiring.

THE GOINGS AND COMINGS OF MULTI-NATIONALS

The industrial word has it some of America's erstwhile m national entities operating in I in the past are now seeking a co back there. One such, boothed in 1978 by the former Ja government and one of the to go, is the Coca Cola glomerate. Jointed by others, Coke is now one of the first in line seeking government approval for reinstatement under the present policies of Prime Minister Indira Gandhi. Following suit also are such former illuminaries as IBM and the firestone Corporation, among others.

So far, it remains to be seen just how conciliatory India's reigning powers-that-be will be to the present chorus of commercial overtures now underway. For the most part, the outcome will depend on the current government's rethinking of any policy changes it deems in order that would accommodate them. So let us see.

Until then, for all anyone can guess, thirsty Indians could well end up deciding to "Have A Pepsi" instead of "The Real Thing"! Or maybe both. Then, too, maybe neither. Duplications of the sort are seldom on tap, it appears.

– C. K. S.

SAMSAD HONOURS FOR 14

Fourteen top artistes and musicologists will be conferred appropriate titles and fellowships of the Sangeet Peeth, the academic wing of the Sur-Singar Samsad.

The names of the recipients of the titles and fellowships were decided at the ninth meeting of the senate of the Sangeet Peeth at its recent meeting over which Mr. V. S. Page, chairman and chancellor, presided.

The recipients of the titles are vocalists Gangubai Hangal and Dr. Madurai Somusundaram (Svar-Vilas), Vijay Raghav Rao (bansari) and Chitti Babu (veena) who will get the Tantri-Vilas title, Mrs. Kumudini Lakhia (Kathak) and Vedantham Satyyanarayana Sarma (Kuchipudi)–Nritya-Vilas, Shankarrao Appogaonkar (pakhawaj) and Palghat Raghu (mridangam)–Tal-Vilas.

Dr. Thakur Jaidev Singh (musicologist), veteran vocalist Sharad Chandra Arolkar and Guru C. N. Acharyalu will be conferred the Sharangdev fellowship and the late Acharya Kailas Chandra Deo Brahaspati will be posthumously given the Bharatmuni fellowship.

Besides, Ustad Bismillah Khan (shehnai) and vocalist M. S. Subbulakshmi will each get the Raseshwar award.

Dr (Mrs.) Kapila Vatsyayan vice-president of the Sangeet-Natak Akademi, New Delhi, will deliver the convocation address. Dr. (Thakur) Jai Deva Singh will deliver the first Acharya Brahaspati memorial lecture. Tark Tirtha Lakshman Shastri Joshi, chairman of the board of literature and culture, government of Maharashtra, will preside. Mrs. Sulochana Brahaspati, the wife of Acharya Brahaspati and his disciple and renowned vocalist, will also be honoured at the function.

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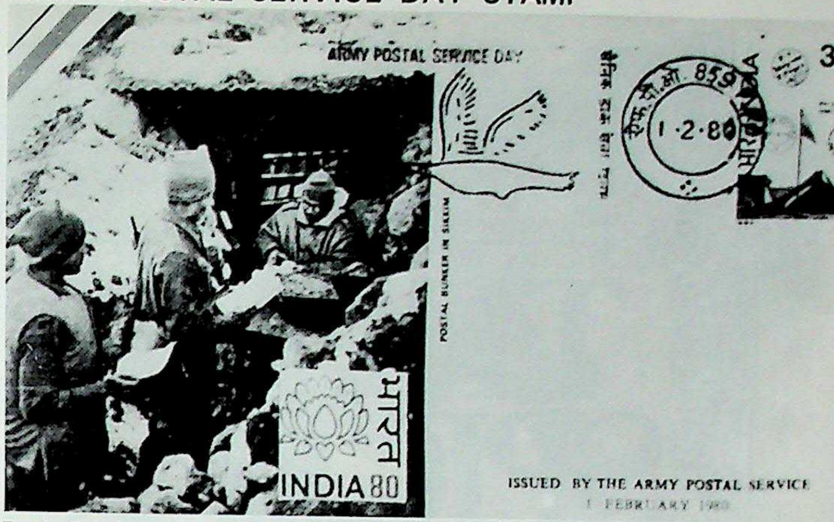

Facsimile of the special cover issued by the Army Postal Service to commemorate the Army Postal Day of India at the International Exhibition of Stamps – 1980.

VILLAGE GETS SOLAR PUMP

A solar water pump, the first of its kind in the country, has been installed at a non-electrified village in Gujarat state.

The pump, which is using solar energy to supply drinking water, was sponsored by the Department of Science and Technology in its effort to provide alternatives to diesel and other fuels.

The system consists of 16 solar "photovoltaic" modules and the energy is stored in two lead-acid batteries which can drive a motor pump or provide a limited amount of electric lighting.

NEW HOME FOR TERESA'S CHILDREN

Abandoned children have found a new shelter in Chandigarh in the Shishu Bhavan, founded by Mother Teresa's Mission of Charity.

To begin with, six of them, all below six years, are being brought up in neat surroundings in the Bhavan premises in Sector 23. Of the six, five are handicapped, either mentally or physically.

Mother Teresa, Nobel Laureate, lit a lamp in the Bhavan nursery where the infants are being looked after by Sister Joya.

Mother Teresa has passed on the entire donation of Rs. 1.7 lakhs received by her from Mr. R. K. Dayal, Marketing Director, Bharat Petroleum, to be spent on the Shishu Bhavan.

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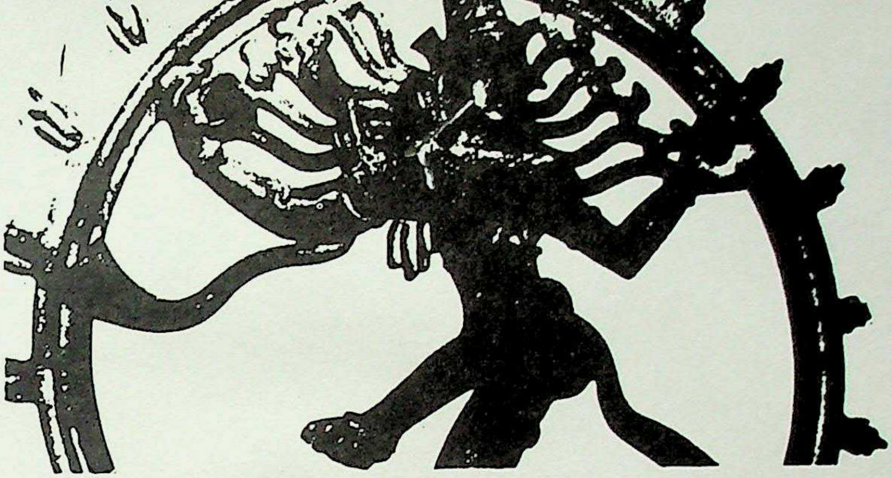

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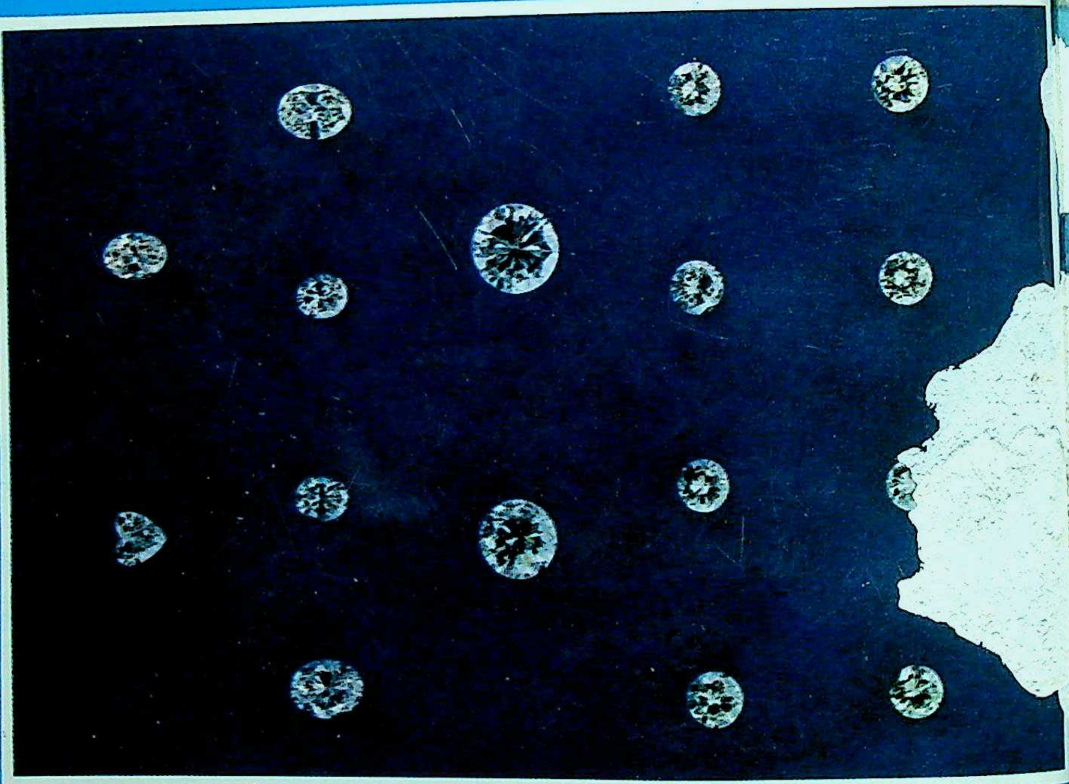

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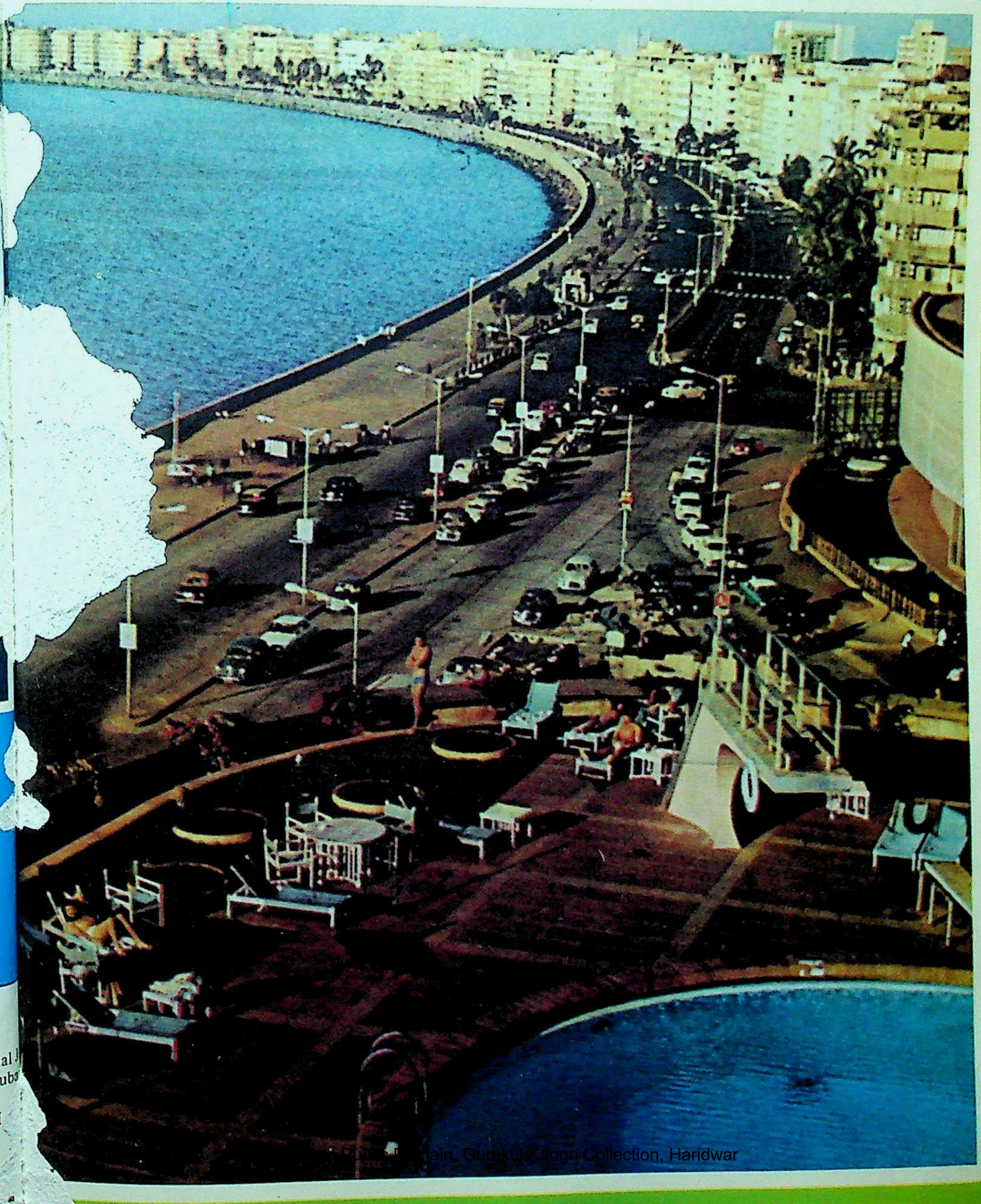

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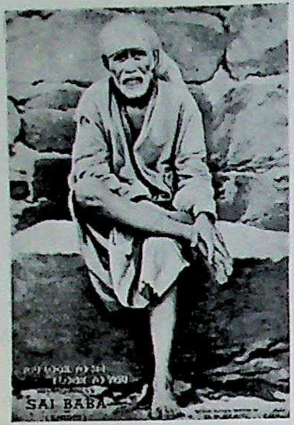

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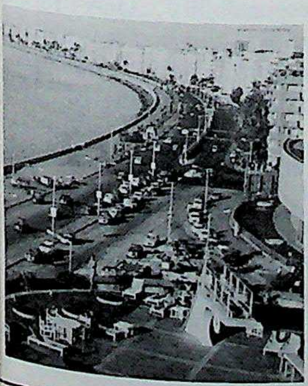

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Samaiki

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Dear Readers,

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This is a ready reference issue on Bombay. Keep it. Take it with you on your next trip there. See the wonders it does for you. I hope to bring you similar issues on other cities from time to time.

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Rear View

K. N. VAID

SOUTH ASIA BLOCK

Recently, the President of Bangladesh wrote all countries of South Asia, namely India, Pakistan, Sri Lanka, Nepal, and Bhutan proposing a summit conference of the heads of governments to establish a community on the lines of ASEAN. He is reported to have stated that even Iran and Afganistan are welcome to join in. India has conveyed its acceptance of the proposal in principle though the level, timing and agenda for the conference are something she wants to consider. All other countries concerned have also conveyed the acceptance in principle.

Unlike ASEAN, countries of the South Asia have a lot many unsolved bilateral political problems that could either kill the idea itself or make the conference ineffective. On the other hand such a forum can help sort out all problems in due course and pave the way for effective economic and social cooperation. All countries of South Asia are at varying levels of poverty and development. They have common boarders. Trading within the region will benefit every country and reduce their dependence on the developed countries. General price levels of essential commodities will come down. Technology transfer and exchange of experts within the region will make installation of industrial infra structure cheaper, better and faster. Everyone stands to benefit from the regional co-operation. Let political problems not stand in the way of economic and social cooperation between countries of the South Asia Region.

MRS GANDHI CONSOLIDATES POWER

Nine States of the Indian Republic elected their assemblymen. Mrs. Gandhi's party has been voted to power in eight of the nine States and her trusted lieutinents installed as Chief Ministers. Now, except the States of Kerala, Tamil Nadu, West Bengal, Assam and Jammu & Kashmir, Mrs. Gandhi wields power in all the states as also at the Centre.

Analysis of the polling results reveals only small increase in the percentage of votes polled by Mrs Gandhi's party. Her victory is mainly due to the split in opposition votes. Janata Party of Mr. Morarji Desai has been beaten up beyond recognition and it is unlikely to survive much longer. The old Congress Party of Mr. Urs, Jagjivan Ram and Y. B. Chavan failed badly except in Maharashtra. The former Jan Sangh group, now called Bharatya Janata Party also made no gains anywhere. Even its committed cadre of R.S.S. seems not to have voted for it. The Communists improved their strength everywhere except in Maharashtra. Former Prime Minister Charan Singh made good showing in U.P. and Bihar only. Raj Narain who fielded 386 candidates won only 4 seats. The new assemblies who send up their representatives to the Upper House at New Delhi are sure to give majority to Mrs. Gandhi in that forum also. Thus, ends one drama that brings back Mrs. Gandhi to total power at all levels in India. She emerges as one of the most outstanding and powerful politicians in the World. Her party's victory is due to her personal efforts and charisma alone, and all credit goes to her for the political change in the country.

With power comes responsibility. With absolute power comes total responsibility. Only future will show how this power is utilised and responsibilities discharged. Prices particularly during 100 days of her rule-have risen as never before and people expect quick remedial action. Law and order situation is no better. Mrs. Gandhi will have to come up with real fast and effective measures to relieve misery of common folks and to restore a sense of safety and security in them.

There is also a fear in several quarters that she may bring back Emergency or something of that type. No one can say anything at present. Mrs. Gandhi keeps her own counsel shares her decision making with no one and is known for dramatic actions. The country and the economy does need discipline. It is in the interests of opposition parties to co-operate with the ruling party in restoring discipline and normalay and not to force Mrs. Gandhi to take decisions on her own.

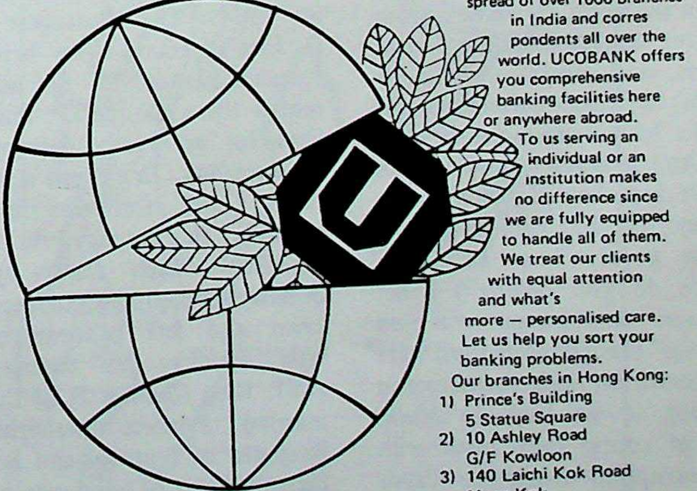
NIRANKARI BABA ASSASINATED

Baba Gurbachan Singh, head of about six million Nirankaris was assassinated on April 24, 1980. The uncanny precision of carrying out the murder reminded one of JFK assassination. At 11 p.m. the Baba returned to the mission headquarters at Delhi and alighted from the front seat of his black Mercedes. Six carbine shots were heard fired. One bullet pierced his chest and he fell on a carpet dying on the spot. Another bullet killed his bodyguard who tried to protect him. Two other shots hit two other occupants of the car. The snipers fired the shots from the first floor room of the mission's guest house. The killers locked the room from inside, got out from the window whose grill they unhinged slid down a drain pipe and disappeared in the dark night. This was the fourth attempt on Baba's life.

The Nirankari mission was founded by the Baba's grandfather in 1919. Its 6 million followers are spread all over the world. It opposes casteism, dowry, alcoholism and other social evils. They shun ritualism and organise bhajans, satsangs etc. to realize God. Started as a sikh reformist group, its followers are drawn now from multitudes of Hindus with a large following in Maharashtra.

The Akali sikhs denounce Nirankaris and there have been alternations between the two during last few years. Nirankaris who profess non-violence have defended themselves thus far against violent attacks. Murder of the Baba brought out deep sorrow in their hearts. Said the Mandal Secretary, "Why should they do this to him. He was like a father to everyone and he even scolded us for being angry with his enemies. Why should such humanity be mistaken for weakness by those who believe in the right of might."

Baba's murder has shocked the nation. Search is on for the assaliants. But the murder bares out the deep lying instincts of violence in the Indian social fabric.



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A GREAT METROPOLIS

The great metropolis of Bombay is the commercial capital of India and one of ten largest cities of the world. It is a tiny island hung across the mainland by a causeway. The Metropolitan Bombay holds over 6 million people in an area of about 460 sq. miles. nearly 2 millions live on the island only what is called South Central Bombay.

Bombay is cosmopolitan in every sense of the word. All languages of the world are spoken here – 249 to be precise. All regional communities of India live and work here. Bombay's sky skrapers match those of New York, Chicago and Hong Kong. Every type of food can be found here. It is Hollywood of India, churning out the largest number of movies per year in the world. Its movie houses, theatres, circus, museums, forts, beaches, craft centres, night clubs, schools, colleges, universities and the like have a character of their own. And strangely, no one seems to have a feeling of belonging to Bombay. Ask 100 men at random on the street, *"Aap ka Mulk"* ("where do you belong") I bet not even one person will say "Bombay". People have lived here for generations, made fortunes and still long to go back to *Mulk,* which of course they never will. Only exception might be Parsis and Kolis (Fisher folks).

Bombay was originally no town at all. There were seven islands of Colaba, Boribunder, Byculla, Worli, Matunga and Mahim. Kolis – the fisher folk lived in the islands. It is much later that bridges and causeways connected these islands, fortune seekers pushed out the Kolis to back-waters of sea and made present day Bombay.

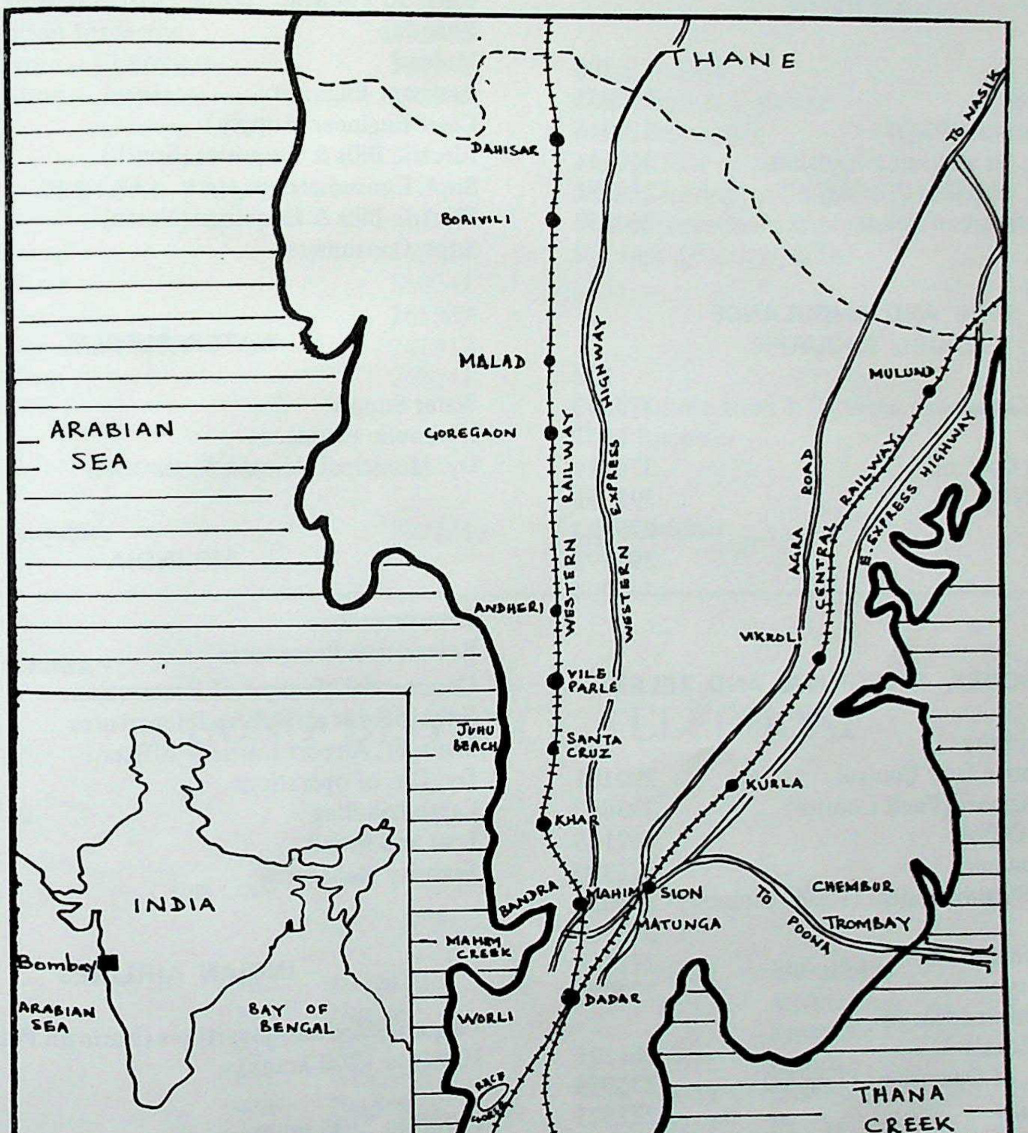
The origin of its name is not known for sure. The name may have been derived from Mumba Ai or Maha Amba – the patron goddess of Kolis or from the Portugese name Bombain meaning "Good bay". Historically, Bombay was first known to be part of the great Mauryan Empire (273-232 B.C.). Then it changed hands till Sultan Bahadurshah, the Silhara King ceded it to the Portugese in 1534. The Portugese King D. Joas III found these "wretched volcano islands" of no use and rented them to one Dr. Pracia da Orta for an yearly quit rent of £85 sterling. Dr. Pracia's houses, farms and fortresses are stil standing in Bombay. In 1625, an Anglo-Dutch fleet captured Bombay, looted and plundered the town and left suddenly. There after Bombay lay deserted. In 1661, King Charless II of England married Princess Catherine de Braganza of Portugal and Bombay formed a part of her dowry written into the contract of Alliance of Marriage. In 1668, the Brit East India Company and Sir Geor Oxenden was sent as its fir Governor.

For almost two hundred yea that followed, Bombay was fou a place of no consequence, litt importance and greatly abgorred the British and the Europea The British were peste by Marathas Mughals, Niza Karnataka rulers, the Dutch the French. The British bui Fort and a port at the tip Boribunder island and naval b at Colaba. "It will be easy to va from here and take to high in case of calamity", wrot Governor.

Bombay's fortunes began change after 1857 when the w of North and East India was ro by a revolt against the British. latter decided to build an a native power centre at Bom resulting in a great deal fortification and constru Then came the American War that dried up British su of cotton and other raw mate from the American colonies. was exploited as an altern source and Bombay boomed to heights. Cotton mills, tea, op silks, foods all started movin England. Bombay was the b harbour. It's population rose 10,000 in 1857 to 80,000 in However, when the Civil W

America ended (1865), the speculation market in Bombay fell. The traders had to seek fresh pastures. In the years that followed, the Bombay merchants known as India Traders opened up China coast towns and went as far up as Shanghai. They also began trading with Burma, Singapore and Malaya. Large scale trading developed with the british East African Colonies (Kenya and Uganda) and South Africa. India traders made money brought a lot of it to Bombay and invested in building up this city.

There can be no big or great city without its virtues and vices. Bombay has both in full measure. For a majority of those who live here, it is a place to eke out a living; for the rich it is a place where their dollar buys them more than anywhere else in the world. Bombay is India's best run city and has the best communication and transport systems. It is also the Gateway to India.


THANE
TO NASIK
DAHISAR
BORIVILI
MALAD
GOREGAON
ARABIAN SEA
WESTERN RAILWAY
WESTERN EXPRESS HIGHWAY
AGRA ROAD
CENTRAL RAILWAY
E. EXPRESS HIGHWAY
MULUND
ANDHERI
VIKROLI
VILE PARLE
JUHU BEACH
SANTA CRUZ
KURLA
KHAR
BANDRA
MAHIM
SION
MATUNGA
TO POONA
CHEMBUR
TROMBAY
MAHIM CREEK
DADAR
WORLI
RACE COURSE
THANA CREEK
MALABAR HILL
CHURCH GATE
MARINE DRIVE
V.T. (VICTORIA TERMINUS
NARIMAN PT.
COLABA
INDIA
Bombay
ARABIAN SEA
BAY OF BENGAL

IMPORTANT PHONE NUMBERS

Ever been stuck for the right number at a crucial time? Here is a guide to who to call should anything go wrong. Generally, try the first numbers in the section to begin with. If nothing happens, then work your way down the list.

POLICE

Police	100
Police Control	261855
ACP Shringarpure (PRO)	310315
'Road Hogs', hit and run complaints	268111
Asst. Comm. of police (Traffic)	234191
Dy. Commissioner of Police	234030

FIRE AND AMBULANCE

Ambulance	102
Ambulance Garage	379643
Fire Brigade	101
Fire Brigade Control	376111
For Fire only	395991
	395992
	395993
	395994

TELEPHONES, TELEGRAMS AND TELEX

Telephone repairs	198
Local telephone fault Control	290101
Assistant Engineer (Fault Control)	293687
Complaints Officer	267118
Telegraphs enquiry	272320
Asst. Chief Superintendent (Public Counter)	259653
PRO	272007
Chief Superintendent	272403
Telex Enquiry	272037
Traffic Superintendant of Operations (local)	261125
Traffic Supt. of Operations (Trunks)	273058
Intelex enquiry	272321
Asst. Engineer Telex Exchange	270448
Divisional Engineer	272778

ELECTRICITY (BREAKDOWN SERVICE)

Colaba to Byculla/Haji Ali	314242
Byculla/Haji Ali to Sion/Mahim	445952
Bandra to Jogeshwari	533530
Goregaon to Bhayandar	691312
Kurla to Vikhroli	55175
Bhandup	58161
Mulund	58149
Assistant Engineer	21919
Chief Engineer (Supply)	24087
Electric Bills & Enquiries (South)	21919
Supt. Consumers	21399
Electric Bills & Enquiries (North)	44605
Supt. Consumers	44605

WATER SUPPLY

Water Supply	33624
Hydraulic Engineer	26922
Dy. Municipal Commissioner	26825

AIR-INDIA

Reservations	23374
Reservation Procedures	27001
Commercial Manager of Reservations	23415
Enquiries for arrivals and departures	53322
Manager, Airport traffic – officer	5354
Dy. Dir. of operations	5354
Cargo handling	5354
Lost and found	5354
Security Manager	5354

INDIAN AIRLINES

Enquiries/arrivals/departures (Nariman Point)	2330
(0800 to 1900 hours)	2331
	233
(1900 to 2100 hours)	2330
(2100 to 0800 hours)	233
	2331
Enquiries/arrivals/	536
departures (at airport)	536
	536
Senior PRO	531
Duty Officer	53
	531
Dy. Operations Manager	531
Operations Manager	53

Reservations/Confirmations/	233031 535481
Cancellations (Airport)	531592
Reservations Manager	233031
Cargo lost & found (Security Officer)	535481
Vigilance Officer	531391
Asstt. Commercial Manager (Cargo)	531103

WESTERN RAILWAY

Reservation from Bombay Central	375986
Chief Reservation Inspector	275986
Reservation from – Churchgate	291952
Chief Reservation – Inspector	290903

CENTRAL RAILWAY

Reservations	263584
Efficiency Officer	268041
Chief PRO	261309
Information for claims (CR)	261913
Sr. Claims Officer	268041

INCOME TAX

Income Tax enquiries	299131
First Income Tax Officer	291418
Dy. Director of Inspection	256130
Commissioner	298966

CUSTOMS

Baggage enquiries	260234
Rummaging Supt.	268231
Collector of Customs	266341

POST OFFICE

Postal enquiry	263956
Complaints & Vigilance	268121
Asstt. Postmaster	261806
Foreign Post enquiry	261791
Airport sorting mail office	532118
Transit mailoffice (Airport)	532595
Dy. supt. (Foreign Mail)	531478

SPURIOUS DRUGS

Food Adulteration & Spurious drugs	542361
Chief Inspector	272171 272116 272047
Commissioner	538948

FROM BOMBAY:

LONG DISTANCE TELEPHONE

Direct dialling

City	*Area Code*
Agra	0562
Ahmedabad	0272
Amravati	925
Belgaum	0831
Bhiwandi	924
Bhopal	0755
Calcutta	033
Chandigarh	0172
Coimbatore	0422
Gandhi Nagar	0271
Indore	0731
Jaipur	0141
Jalgaon	926
Jullundhar	0181
Madras	044
Madurai	0452
Mangalore	9284
Nagpur	0712
Nasik	923
New Delhi	011
Panjim	0832
Pune	0212
Sangli	927
Surat	0261
Vashi	922
U.K.	900

Dial for instant connection. Dial the number and give the operator name of the town and telephone number.

City	*Area Code*
Ahmadnagar	152
Aurangabad	152
Bangalore	153
Baroda	152
Bhavnagar	152
Dhulia	152
Hubli	153
Jamnagar	152
Kolhapur	153
Rajkot	153
Ratnagiri	153
Raipur	152
Secundrabad	153
Sholapur	153
Ulhasnagar	151
Wardha	152

HOSPITALS FACILITIES

Ashwini Hospital, Colaba

Medicine, Surgery, Gynaecology, Paediatrics, Radiology, Nuclear-Medicine. Ambulance and blood bank facilities.
Phone: 213161

Bhabha Hospital, Bandra

Medicine, Surgery, Gynaecology Paediatrics, Skin & V.D.
Ambulance facilities
Phone: 533775

Bhabha Hospital, Kurla

Medicine, Surgery, Gynaecology, Paediatrics, Radiology.
Ambulance facilities.
Phone: 551941

Bhatia Hospital, Tardeo

Medicine, Surgery, Gynaecology, Paediatrics, Radiology, Nuclear Medicine.
Ambulance facilities
Phone: 373614/377542

Bombay Hospital, Dhobitalao

Medicine, Surgery, Gynaecology, Paediatrics, Radiology, Nuclear-Medicine.
Ambulance and blood bank facilities
Phone: 297100

Cama Hospital, Dhobitalao

Gynaecology.
Phone: 263123

Cooper Hospital, Vile Parle

Medicine, Surgery, Gynaecology, Paediatrics, E.N.T., Ophthalmology, Skin & V.D.
Ambulance and blood bank facilities.
Phone: 576616

E.N.T. Hospital, Flora Fountain

E.N.T.
Ambulance facilities,
Phone: 255321

Eye Hospital, Parel

Ophthalmology
Phone: N.A.

G.T. Hospital, Dhobitalao

Medicine, Surgery, Gynaecology, Paediatrics, E.N.T
Skin & V.D.
Ambulance facilities
Phone: 266464/262369

Harkisondas Hospital, Charni Road

Medicine, Surgery, Gynaecology, Paediatrics
Radiology, Nuclear Medicine.
Ambulance facility
Phone: 352701

Jaslok Hospital, Pedder Road

Medicine, Surgery, Gynaecology, Paediatrics, Radiology, Nuclear Medicine.
Ambulance & Blood Bank facilities
Phone: 351466/351468/351469

Jerbai Wadia Children's Hospital Parel

Paediatrics.
Phone: 441156

J. J. Hospital, Byculla

Medicine, Surgery, Gnaecology, Paediatrics, E.N.T., Ophthalmology Skin & V.D.
Ambulance and blood bank facilities.
Phone: 339500

K.E.M. Hospital, Parel

Medicine, Surgery, Gynaecology, Paediatrics, Cardio Vascular Surgery, E.N.T., Ophthalmology, Pathology, Skin & V.D.
Ambulance facilities. Blood Bank.
Phone: 442201

L.T.M. G. Hospital, Sion.

Medicine, Surgery, Gynaecology, Paediatrics, E.N.T., Ophthalmology, Skin & V.D.
Ambulance facilities
Phone: 476381/972737

Lotus Eye Hospital, Juhu

Ophthalmology,
Ambulance facilities.
Phone: 253092

M.G.M. Hospital, Parel

Tuberculosis.
Ambulance facilities.
Phone: 442575

Nanavati Hospital, Juhu.

Medicine, Surgery, Gynaecology, Paediatrics, Skin, & V.D., Radiology.
Ambulance and blood Bank facilities.
Phone: 575611

National Hospital, Mahim

Medicine, Surgery, Gynaecology, Paediatrics, Skin & V.D., Radiology.
Ambulance facilities.
Phone: 451063/453271/453272

Navraji Wadia Women's Hospital, Parel

Gynaecology
Phone: 447710/445052/443313

Saifee Hospital, Charni Road.

Medicine, Surgery, Gynaecology, Paediatrics, Radiology, Nuclear Medicine.
Ambulance facilities.
Phone: 356731

Sarvodaya Hospital, Ghatkopar

Medicine, Surgery, Gynaecology, Paediatrics, Skin & V. D., Radiology.
Ambulance facilities.
Phone: 582332/582237/581025

St. George Hospital, Bori Bunder

Medicine, Surgery, Gynaecology, Paediatrics, E.N.T., Ophthalmology Skin & V. D.
Phone: 264242

Tata Memorial Hospital, Paral

Cancer
Ambulance and blood bank facilities
Phone: 448341

HEALTH CLUBS

Centaur Hotel.

Santa Cruz (East) Phone: 535431 Massage: Vibro, Olive Oil, Nerve, Herbal Oil. For members Rs. 22, for guests Rs. 30, for residents Rs. 25. Sauna: for members Rs. 22, for guests Rs. 20, for residents Rs. 15; 2 tennis courts. Jogging track on the terrace, pool. 1 Keep Fit Room: Machines for reducing and toning muscles.
Membership: From Rs. 1,200 to Rs. 1,600 for various facilities. From Rs. 1,800 to Rs. 2,400 (couples)
Timings: 8 a.m. – 9 p.m.

Figurette

Shanti Bldg. No. 2, 2nd Floor, 19 Pedder Road.
Phone: 369679
Sauna/steam bath: Rs. 12, Message Rs. 12.
Membership (Life) Couples: Rs. 4,000. Single: Rs. 2,500. Yearly (Couple) Rs. 1,300. Yearly (single) Rs. 700.
Timings: Ladies: (Monday, Wednesday, Friday) 7 a.m. – 7 p.m. Gents (Tuesday, Thursday, Saturday) 10.30 a.m. – 5 p.m.
Branch: Bajaj Nivas, 7/2 Linking Road Bandra.

Holiday Inn

Juhu Beach.
Phone: 571425
Gymnasium, Squash Court, Billiard Room, Sauna Bath. Free for members. Massages: Swedish, Japanese, Coconut oil, Powder – Rs. 15. Steam bath being installed.
Membership: Individual Rs. 1,250. Couples Rs. 1,800. Outsiders admission: Rs. 10.
Timings: 7 a.m. – 9 p.m. (For Ladies and Gents.)

Health Club: Taj Intercontinental

Appolo Bunder Road.
Phone: 243366
Steam/Sauna bath: Rs. 20, Whirlpool: Rs. 20, Gymnasium: Free.
Membership rates: Rs. 1,600 (Gents) Rs. 1,200 (Ladies) Rs. 2,000 (Couples) Extra for non-members: Rs. 20.
Timings: 7 a.m. – 9 p.m.

Kaivalyadhama Ishwardas Chunilal Yogic Health

Subhas Road.
Phone: 310494
Entrance fee: Rs. 20, Monthly Rs. 25 Physical Examination: Rs. 20 (Course given: Regular classes for yoga (Personal guidance)

Timings:	Men	6.30 a.m. – 9.00 a.m.
		6.00 a.m. – 7.30 p.m.
	Women:	7.00 a.m. – 10.00 a.m.
		4.00 p.m. – 7.00 p.m.

(To get admission medical examination required)

Oberoi Towers

Nariman Point. Phone: 234343 Sauna/Turkish bath Rs. 30 (only for guests) Medicated Turkish bath Rs. 10. Full body massage, vibro massage Rs. 20 Jet massage, Whirlpool: Rs. 25. Body Shampoo (Ladies only): Rs. 10. Infra Red ray treatment Rs. 10.

Timings:	Males:	7.00 a.m. – 9.00 p.m.
	Females:	7.00 a.m. – 8.00 p.m.

Pool & Health Club

Membership fee for a single person ranges from Rs. 1,500 – Rs. 1,900/per year.

Sun 'N Sand

Juhu Beach
Phone: 571481
Sauna bath: Rs. 15, Oil Massager Rs. 25, Vibro Massage: Rs. 30. Gymnasium: Free for members Outsiders: Rs. 8
Membership: Rs. 750 (Individual) Rs. 1,200 (Couple

Timings:	Gents	8.00 a.m. – 10.00 a.m.
		4.00 p.m. – 9.00 p.m.
	Ladies	10.30 a.m. – 3.30 p.m.

Slimelle

500, V. Patel Road.
Phone: 545469

(Health Clinic run on medical basis) Charges depend on medical check up. Minimum charges: Rs. 200 for 12 days' course. Course includes medical checkup. Low heat sauna. Circulation massage.

Talwalkar's Health Centre

Kamala Mansion, 5A, Peddar Road.
Phone: 382574

Gymnasium: Yearly (Adults) Rs. 400, (Boys/Girls) Rs. 300. Gymnasium Sauna/Steam bath Yearly (Adults) Rs. 800, (Boys/Girls) Rs. 700. Sauna-Steam Bath Yearly (Adults) Rs. 500. Yoga yearly (Adults) 400. (Boys/Girls) Rs. 300. Gymnasium-Yoga Yearly (Adults) Rs. 650 (Boys/Girls) Rs. 500. Life Membership (for all the above course except massage) Rs. 3,000.

Timings: Gents: 6.00 a.m. – 10.00 a.m.
Weekdays: 4.00 p.m. – 8.30 p.m.

Karate: Monday-Wednesday-Friday 1st Batch: 5.30 p.m. 7 p.m. 2nd batch 7 p.m. – 8.30 p.m. Admission Fee: Rs. 20 Half Yearly Rs. 350. Quarterly: Rs. 200 Karate Outfit Rs. 65. Medical check-up by qualified physician Rs. 20.

Exercise costumes, athletic-supporters, towels and lockers are available.

Talwalkar's Health Club

Bharatiya Krida Mandir (Stadium) Naigon X Road, Near Sahakar Nagar, Wadala. Figure Control: through Electro-Mechanical Trimming Equipment – Vibro-belt, Vibro roller, Health walker, Exercycle etc. Short Term 'Reducing' Package programme (12 sittings) Rs. 300 includes Figure Control, Gym Exercise, Sauna/Steam Bath, Massage Dietetic Advice, and free medical check-up.

Talwalkar's Gymnasium Club

Gohil House, L.J. Road, next to Citylight Cinema, Mahim.
Phone: 456310.

Judo Classes (3 days/week Mondays, Wednesdays, Fridays) 1st Batch 5 p.m. – 6 p.m. 2nd Batch 6 p.m. 7 p.m. 3rd Batch 7 p.m. – 8 p.m. Half Yearly Rs. 275. Quarterly Rs. 60. Judo Outfit Rs. 65.

Yoga Institute

Santa Cruz (East)
Phone: 532185

1. Sunday 9.30 Sat Sangh. Free.
2. 7-day residential camp for orientation (Board, Lodging and tuition included Rs. 180).
3. 21 day better living course held on the 1st Sunday of every month Rs. 35.

ARE YOU INTERESTED IN A PROFITABLE PUBLISHING BUSINESS ?

A well established African affairs news agency based in London's Fleet Street, the heart of Britain's newspaper world, wishes to expand into magazine publishing for the African market. We are proposing to publish a magazine for the business community in Africa and therefore, seek financial collaboraters who will simply have one main interest in mind – profit. We have prepared an extensive market reasearch study to ensure the success of this magazine. Any prospective financer(s) interested in the project can write to: **Managing Editor, Harambee African News Service, Suite No. 411, London International Press Centre, 76 Shoe Lane – Fleet Street, London EC4 (England). Telephone: 01-353 0186. Telex: 23862 (Prescent G) Attn: Harambee.** We will also supply our references before getting into any final decisions. For those who think magazine publishing is not a profitable venture, a look at the publishing gold mine for the African market will easily convince anyone of the future which lies in publishing for the African market from Britain.

HOTELS IN BOMBAY

(Selected list only)

FIVE AND FOUR STAR	PHONE NO.
Taj Mahal Inter-Continental	243366
Oberoi Towers	234343
Holiday Inn	571425
Sun-n-Sand	571481
Welcome Sea Rock	400050
President	219141
Bombay International	299260
Natraj	294161
Horizon	571411
Centaur	535431
Ambassador	291131
Heritage	394891
Juhu Hotel	571401

Other good Hotels Western Style Down Town areas

Apollo	230223
Astoria	299171
Delamar	292848
Deplomat	231426
Elphinstone	262907
Faryias	215911
Manora	264758
Grand	268211
Metropole	266338
Mirabelle	291091
Miramar	211544
Rajdoot	269129
Sea Green	296107
Ritz	295061
Tip Top	353508
Shalimar	361411
West End	255121

Central Bombay Area	Phone No.
Amigo	463685
Claridge	374018
Fort View	472166
Hill Top	457321
Parkways	453361

(Bandra — Santacruz Area)	
Apsara	535798
Airways	580161
Dimple	577468
Kings	579141
Mayura	545561
Oriental Palace	547381
Aganta Palace	536351
Pali Hills	541072
Guru	536461
Transit	571087
Ceasars Palace	535866
Imperial Palace	577934

Daisy Lawson Hostel

Mayor House, Cooperage Bombay-400 001, Phone: 231066 3 beds in a room. Breakfast and dinner Rs 22 per day.

Dipti Dhaman Hostel (Y.W.C.A.)

53, J. Prakesh Road, Bombay-400 058, Phone: 575467 Only for women earning Rs. 400 and less. Common Dorm: Rs. 150, 2 in one: Rs. 170, 3 in one: Rs. 160, Guest Room: Rs. 12.60 per day. Can stay only for 2 weeks. Breakfast and dinner. Lunch supplied on Sundays and Bank holidays. Room available after 3 weeks.

Elphinstone College Hostel

Phone: 294581, Term Charges: Rs. 88, Deposit: Rs. 15, Mess Charges: Rs 15, Dinner, Lunch, Breakfast extra. Only for Elphinstone College students.

Hostel For Parsee Women

83, Annie Beasant Road, Phone: 373703, Minimum: Rs. 60, Maximum: Rs 200–250, Breakfast, Dinner.

Hostel For Working Women

172, Shastri Marg, Bombay-400 070, Phone: 551140, Lodging: Rs. 60 (For those earning 300 and less). Dinner (Compulsory) Rs. 60 for those above Rs. 300, 1 per cent extra.

Salvation Army Red Shield Hostel

30, Mereweather Road, Phone: 241824, Dorm: Rs. 25 per day, Double Room Rs. 65 per day. Breakfast, Lunch, Dinner (Non Veg).

Salvation Army Hostel (Men)

172, Maulana Azad Road, Bombay 400 008, Phone: 371346, Dorm: Rs. 20 (per bed), 3 in one: Rs 6.50. Allowed on for 2 weeks. Bedsheet, Pillow and Lock.

St Xavier's Boys Hostel

Mahapalika Marg, Bombay-400 00 Phone: 266664, Rs. 200 per term. Outsiders allowed only there are if extra rooms.

Sophia College Hostel

B. Desai Road, Bombay-400 026, Phone: 825184, Rs. 8 a day for food (breakfast, lunch, dinner). Lodging 500 per term. For Sophia College students only.

Working Women Graduate Union

Sir Purshotamdas Thakurdas Hostel, Sasoon Docks, Phone: 213742, 55 per cent of the Gross Salary. Women earning above Rs. 1,200 not allowed. Breakfast and Dinner. No Lunch.

Villa Theresa Women's Hostel

66, G. Deshmukh Marg, Bombay-400 026, Phone: 351015. Rs. 300 per month. Breakfast, Dinner, Lunch.

Y.M.C.A. International House

18, Y.M.C.A. Road, Bombay-400 008, Phone: 891210/891191/891240. Double bed A/C Rs. 90, Non A/C Rs. 80, Single bed A/C Rs. 65, Non A/C Rs. 40. Booking 15 days in advance.

Y.M.C.A. (Procter branch)

19, Robsch Street, Bombay-400-011, Phone: 378457. Rs. 8-10 per day. No meals.

Y.M.C.A. (student branch)

412, Dr Bhadkambar Marg, Bombay-400 004, Phone: 354534. Can stay for 4 months only Rs 175. No meals. Full till March/April 1980.

Y.W.C.M. International

18, Cama Road, Bombay-400 039, Phone: 230445/230598. Single Room Rs. 50 A/C. Double Room Non A/C Rs. 60 and A/C Rs. 70. No breakfast. Service charge: 5 per cent. 15 days maximum stay.

Y.M.C.A.

12, N. Parekh Marg, Bombay-400 039, Phone: 230079/231268 (only for members). Single room: Rs. 15, 2 in one: Rs. 10, Maximum time: One week, Breakfast: Rs. 3.25. Only on Sundays.

MAJOR RAILWAY TRAINS

To Delhi (1540 Kms.)

Train	Days	Dept. Bombay	Arr. Delhi	Time taken
Punjab Mail	Daily	1630	2030	28 hrs.
Frontier Mail	Daily	2030	1850	22 hrs.
Rajdhani Superfast (All A/c.)	3 & 7	1600	0850	17 hrs.
Pascham Express (All A. C.)	3 & 7	1100	1000	23 hrs.
Jammu Superfast	1 & 5	0625	0125	17 hrs.

To Calcutta (1970 Kms.)

Train	Frequency	Dept. Bombay	Arr. Calcutta	Time Taken
Gitanjali (Chair Cars)	1, 3, 5, 7	0600	1155	30 hrs.
Calcutta Mail	Daily	1915	0710	36 hrs.
Calcutta Express	Daily	2135	1435	41 hrs.

To Madras (1280 Kms.)

Train	Frequency	Dept. Bombay	Arr. Madras	Time Taken
Madras Mail	Daily	2210	0510	31 hrs.
Madras Express	Daily	1430	1630	26 hrs.

To Hydrabad (800 Kms.)

Dept. 200, Arr. 1120, Time taken 13 hrs, Daily.

To Lucknow (1420 Kms.)

Dept. 1120 Arr. 1625 Time taken 29 hrs. Daily.

To Bangalore (1220 Kms.)

Dept. 2030 Arr. 2110 Time taken 24 hrs. Daily.

To Trivandrum (2062 Kms.)

Dept. 1555 Arr. 1210 Time taken 44 hrs. Daily.

To Ahmadabad

Train	Frequenty	Dept. Bombay	Arrival	Time taken
Saurashtra Express	Daily	0750	1940	12 hrs.
Saurashtra Express	Daily	0750	1940	12 hrs.
Gujarat Express	Daily	0550	1550	10 hrs.
Gujarat Mail	Daily	2115	0620	9 hrs.

Super fast chair car trains run from Bombay to nearby places such as Pune, Nasik, Surat, Aurangabad, Nagpur and Baroda. All trains leave from Bombay Central or Bombay V.T. Stations. Check before departure.

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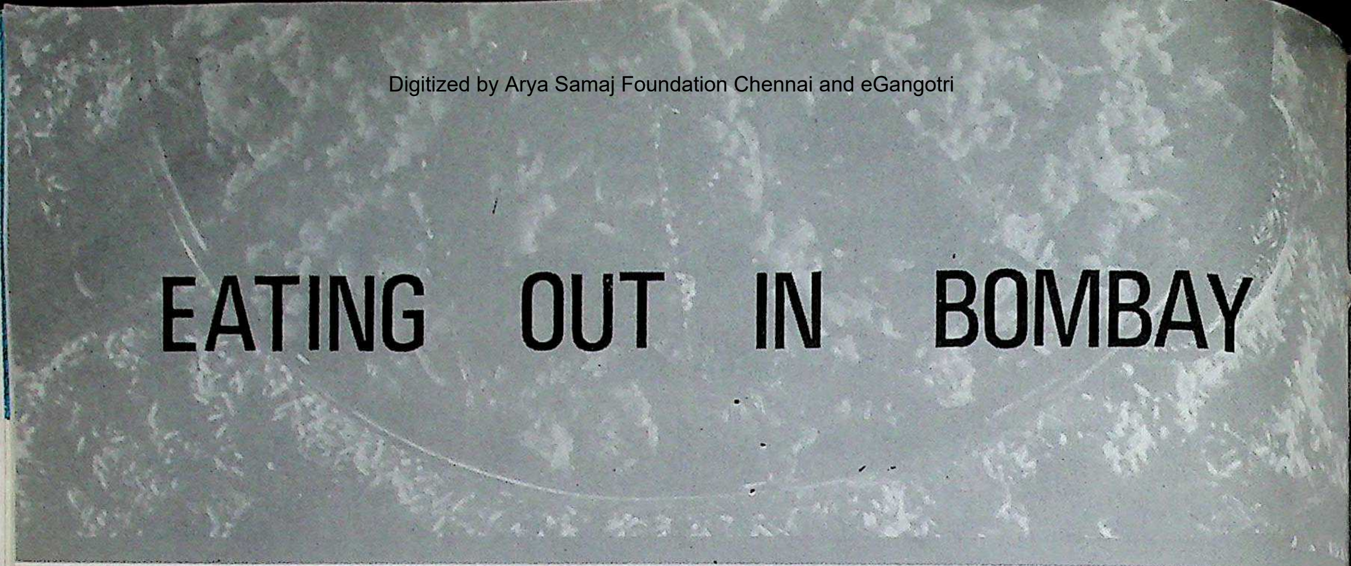

EATING OUT IN BOMBAY

Bombay offers a rich variety of food. Where to go, what to eat, what time to eat, how much to spend: these are some of the considerations that affect your decision. You can have a five dishes with rice and chappati meal from Rs. 3.50 to Rs. 5.00. All depends on you. Best food is not always expensive. The real issue is your mood, purse, time and company.

Bombay has thousands of Udipi as well as Bhaiya restaurants' that serve a *thali* for about Rs. 3.50, vegetarian of course. You get two vegetable dishes, two dhal dishes, one yoghurt, one sweet dish, puris or chappati, rice, salad and pickles in a thali. Puris/chappatis and rice is served in limited quantity, other dishes in unlimited quantity. Food is clean, good, warm and promptly served. You are expected to eat and clear out. These restaurants work on mass scale production, large turnover on lower margins. Just walk in any street corner place and you have a belly full meal. If you are in mood of authentic Marathi meal, go to Veerkar's in Girgaum. The place is over 200 years old, reasonably clean and food is not expensive. If you like a typical high class Gujarati meal go to Thackers near Metro in Dhobi Talao. The place is air conditioned, 'A' grade, serves excellent gujarati meals, service is courteous and charges are about Rs. 20 per head for all that you can eat. Other place is Samrat in Churchgate. Very good and reasonably priced or nearby Prohit where service is polite and in silver ware, not expensive, ranges from Rs. 10 to 20 per head. These are all vegetarian places.

VEGETARIANS

Bombay is the best place for vegetarian meals. All Udipi, Bhaiya, Gujarati and Marathi restaurants are vegetarians. But all Chinese, Continental and Mughlai restaurants serve nen-vegetarian food. You can get vegetarian Chop Suey, Sweet and Sour dishes, or vegetarian sizzlers at most restaurants including Taj, Oberoi, Gaylords, President, Centaur and a host of other places.

PAU BHAJI

A unique food institution found nowhere except in Bombay is Pao Bhaji. Pao Bhaji walas usually are road side mobile restaurants who appear after seven in the evening and stay open the whole night.

They serve you a special concoction of mixed vegetables, cooked in your presence, according to your choice and served piping hot with specially baked bread. Price ranges from Rs. 5 to Rs. 50 per meal depending on what you want and order. Some good places to go to are in Kalbadevi, Masjid Bunder and Thane areas after 10 p.m. or 1 p.m. after taking late night movie or theatre.

Apart from all these places, there are Irani Continental, Mughlai and Chinese restaurarits where you can invite your guests for a leisurely meal. Beer is served at most places. Hard liquor is served only at Select places, if you have a permit or if you are generous with tip given in advance. Details are given below:–

Irani Restaurants

Most of them have seen better days some are seedy, rundown and unhygienic. Call them what you will but Irani restaurants are still the essence of Bombay. An integral part of the city's culture, they are in slumming contrast to the more modern, snazzy grade-one restaurants. Though their meat can be as tough as leather and the masala ranges from too pungent to totally insipid, they have their roots in the city's history. With their spacious interiors, antique bent-willow chairs and friendly waiters who rattle off the menu at a moment's notice. Irani restaurants retain an old-world charm and atmosphere. And Bombay without them, just wouldn't be Bombay at all.

CAFE ROYAL

Where there's beer there's a crowd. And this cafe with its juke boxes and slot machines is invariably full. Their biryani however lacks masala and the meat generally proves to be tough. But their bread pudding evens the score. The other dishes worth trying are the special club sandwiches. A place you ought to visit if you're around the area.

CAFE EXCELSIOR

Originally called cafe Hornby, this is a place worth visiting. Their chicken biryani is substantial enough for two; and their fried fish minus the gravy is simply delicious. They also have cakes and pastries which not only look but actually are appetising.

CAFE EXCELSIOR (OLD)

More a place for light snacks and tea than for good food. Their biryanis are too pungent and both their chicken and mutton masala are difficult to get through. Try their egg bhoorji which is inexpensive and quite substantial. The mutton & chicken rolls, veg & non patties are worth a try. If you're disappointed you can always lodge a complaint with the manager who appears to take them as part of a day's work.

CAFE MILITARY

Run of the mill. Invariably crowded during the the lunch hour it has nothing much to offer by way of good food. There's the usual biryani but you can get the same any where else. As for their mutton masala, the less said the better. Stick to the pudding and tea.

CROWN RESTAURANT STORES & BAKERY

A large spacious place with friendly waiters who always have a word to say about weather, if not the food. Its chicken masala could do with less oil, but is tolerably good. Also worth trying are the plum cakes, and bun maska (Bun with butter). And if the food isn't quite to your taste then there's always the beer bar upstairs. Not a bad place.

KYANIS STORES & BAKERY

Warm crisp Khara biscuits, cakes and pastries straight from the oven are its specialities and once you've had them, you'll become a regular. And if you aren't in the mood for eating then you can sip the delicious falooda or have a shot at the slot machines. Come here even if you have to bus it down all the way from the distant suburbs. It's that kind of a place.

LEOPOLDS CAFE AND STORES

Its Indian dishes boast of a continental flavour perhaps because it caters mainly to foreigners and Iranis. The tables are neatly spread out and the waiters are helpful enough to recommend a dish. Their baked beans and egg salads are great favourites. For those who prefer something more Indian, its prawn pulao and chicken liver fry. Worth a visit.

LUCKY CAFE

Its age shows – the oldest Irani restaurant in the suburbs, and one of the few that still serves Irani dishes. Also has opened an air-conditioned branch next door. Once very popular with the young Bandra crowd, it has fallen from flavour due to its stifling atmosphere. Try their chela and kababs. Wrap the whole thing up with custard pudding and your day is made. A place that's worth a visit for its Iranian dishes.

MAY ROSE

The favourite haunt of all Xavierites and almost a second home for some of Bombay's younger musicians. Though the college students rave about its Khima pau, the side effects can be drastic. Try the 'Masala Special' and get set for a disappointment.

NEW EMPIRE BAKERY

Promises quick service, but after tasting their mince samosas, and chicken sandwiches, you wish they'd taken a little longer. Has an upstairs, where laughing young college girls trip in merrily and come out looking a little exhausted. The outler gravy which was once the talk of the area is usually stale. Stick to their tea and bun maska which you can have, in the open air, under the shade of a tree – provided you don't mind a bit of bird dropping here and there.

NEW MAJESTIC RESTAURANT

A sleazy joint with broken-down slot machines and carelessly arranged tables and chairs. Food is never available and waiter who looks as though he's just emerged from the oven passes advice around to try the cafe opposite. The only redeeming features are the fresh, crackling, crisp khara biscuits. Try their mutton cutlet gravy and egg masala only if you're masochistic enough to get a thrill out of an upset stomach.

PYRKES RESTAURANT AND STORES

Pyrkes is perhaps the only 1st grade Irani Restaurant. It celebrated its silver anniversary last year. Their biryani is simply delicious. For dessert, their sumptuous peach melba is an unqualified delight. There's also the Saqui bar, wine and confectionary store. But the cockroaches on the ceiling upstairs, which occasionally scramble along your table are an inhibiting factor.

STADIUM RESTAURANT AND STORES

Has no menu card, the waiters are untidy, but it nevertheless attracts a reasonably large crowd during lunch time. Their chicken masala is worth a try, but for those who prefer spicy food it might taste a little insipid.

THE PARISIAN DAIRY

One of the best Irani restaurants in town. Usually crowded at lunch hours. There's always a very helpful manager to put you at ease. Their specialities are the biryanis, though the fish baffad chicken casserole and mutton and chicken dhansaks are equally sumptuous. For dessert their caramel custard is recommended. Once you have had it you'll be back for more. And the pleasant smile from the girl at the counter adds to that very special feeling.

YAZDANI BAKERY

Though the tables need cleaning and pastry papers litter the floor, this is the place to be in if you enjoy tea. Popular with the night shift crowd because it opens as early as 3.30 in the morning. Its cakes and pau maska are just super. And as for its burn maskas they are so popular the manager boasts, that the Calcutta hockey team makes a beeline for the place everytime they are in the city. Don't miss out on the bread pudding.

REGAL STORES RESTAURANT & BAKERY

Nothing worth eating out here, though if you're around the area and looking for a quick bite downed with tea then drop in. The interior is slightly dingy but the cakes and pastries delivered with an apologetic grin try to compensate. An okay place.

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Some Irani Restaurants in Bombay

Name	Phone	Location	Price: average meal for two persons (Rs.)
** Cafe Royal	230560	Colaba, Opp. Regal Theatre	15
** Cafe Excelsior	264543	A.K. Naik Marg, Opp. Excelsior – Theatre	17 – 20
*** Cafe Excelsior	261133	D.N. Road	15
* Cafe Military	274181	Tamarind Street, Flora Fountain	8 – 9
** Crown Restaurant Stores & Bakery	451006	Mahim	12 – 15
*** Kyanis Stores & Bakery	No phone	Dhobi Talao	10 (high tea)
*** Leopolds Cafe & Stores	230131	Colaba Causeway	15
** Lucky Cafe	531969	Bandra	20
* Mayrose Restaurant	No Phone	Dhobi Talao Near Metro Cinema	7 – 10
* New Empire Bakery & Stores	264942	V.T., Near – Empire Theatre	10
* New Majestic Restaurant	No Phone	V.T., Near New Empire Theatre	10
*** Pyrkes Restaurant	253324	Flora Fountain	20
** Regal Stores, Restaurant & Bakery	373230	Byculla	5 – 7 (high tea)
** Stadium Restaurant & Stores	No phone	Churchgate	10 – 14
**** The Parisian Dairy	271446	Bruce Street, Flora Fountain	17 – 20
*** Yazdani Bakery	No phone	Cawasjee Patel – Street	5 – 10 (high tea)

Rating according to cleanliness, quality of food and service.

* poor
** fair
*** good
**** very good
***** excellent

Continental Restaurants

Continental restaurants are a specialised business. Because the food is an acquired taste and because the high meat content makes it more expensive than average, it is mainly the hotels who have been willing to invest in such restaurants. The obvious exceptions are the steak houses and that relic of the Empire-Gourdon and Co.

Perhaps because there are so few of them, the standard of the food is on the whole, quite good. Nevertheless, some tips are worth remembering. A "beef" is in reality buffalo meat. This means that only fillet steaks are available because the buffalo cannot be carved up to produce good sirloin or rump steak. Secondly, as most cheese used in cooking is of the domestic variety it is safer not to order Italian dishes that require a variety of cheese flavourings. And finally, the swankier establishments have in recent months, taken to placing cards advertising "specials" on the table. The catch of course, is that these cards carry no prices. Don't be intimidated by this. Always ask the price of everything you order -- it may be too late by the time you discover that those tender asparagus stalks gracing your salad were imported and cost twice as much as the main course.

Below is a brief guide to Bombay's better-known continental restaurants with ratings awarded on the basis of the quality of the food, service, atmosphere and cleanliness. The estimated cost of a meal for two obviously does not include any drinks.

CAFE ROYAL

Easily the best of the lot. Though the restaurant has a band and a dance floor, it does not aspire to the extravagant heights of the Oberoi's Supper Club. Instead, the atmosphere is more relaxed and informal with the emphasis on food. The waiters tend to be slightly loud and grapple a little inexpertly with the fancy French names of the dishes, but are despite this, reasonably efficient. The food is superb with the Pepper Steak and the grand Mamier Souffle being particularly outstanding.

GOURDON & CO

A simple unpretentious hangover from the Raj. The waiters are old enough to have fought in the Mutiny and the restaurant closes early every night in the best Victorian manner. The food is bland, often to the point of being insipid but regulars who know that they like are assured of a dependable, if unadventurous, meal.

KOBE

The newest continental restaurant in town, Kobe makes no attempt to deviate from the Touche formula – loud music, a smoke-filled room and crowded environs. The menu consists of variations on sizzling steak, all good value for money. Partly because Touche seems to be slipping and also because of the shortage of good restaurants, it has caught on in a big way.

MAYFAIR

Despite the Taj group's take-over, the President has yet to develop a faithfull local clientele of its own. Which is a pity because the Mayfair deserves to be noticed. The food is good, the hand adequate and the service efficient. Perhaps a major drawback is that the windows only afford a ground level view of skyscrapers at Cuffe Parade.

ROTISSERIE

There are many words one can use to describe this restaurant, but the politest is "bad". Finally even the Centaur's Executive chef, Christian Luthi gave up-the last straw was when a rat jumped on to the table while he was entertaining some guests. Nothing on the menu is worth recommending but if you have to go there, steer clear of the steak – guests have been known to lose their tooth fillings on it.

RENDEZVOUS

The grande dame of them all-for years the Rendezvous survived because it peculiar Parsi/Anglo-French cuisine had acquired devotees of its own. Since the shift from ground level to rooftop and the opening of the Oberoi, it has steadily seemed a less attractive proposition. Fortunately the visit of Paul Bocuse last year appears to have injected some adventure into the menu and the food has improved. The dancing is good and the waiters remain an odd mix between the discreetly efficient and the elderly know-alls.

SUPPER CLUB

The view is superb, the decor

lavish if a little vulgar and the band, excellent. The Supper Club has much to recommend it. The food is dependable and the cocktails are imaginative. The only drawback is the waiters who while they can be depended upon to handle small groups, go berserk with large parties. There can be nothing more annoying than a dinner jacketed smoothie trying to hustle your guests into ordering the most expensive things on the menu, including champagne.

TOUCHE SIZZLERS

Regulars bemoan the fact that the standard of the food has dropped alarmingly in recent months and the service has become increasingly slipshod. It is not uncommon to find that the food has no salt or that the waiter has forgotten your order. And with power cuts, it can be an extremely hot restaurant.

Some Continental Restaurants in Bombay

Name	Phone	Location	Price: average meal for two persons (Rs.)
***** Cafe Royal	234343	Oberoi Towers Hotel	250
*** Gourdon & Co.	291986	Churchagte	40
*** Kobe	NA	Hughes Road	50
**** Mayfair	219141	President Hotel	120
**** Rendezvous	243360	Taj Intercontinental	220
* Rotisserie	535431	Centaur Hotel	150
**** Supper Club	243343	Oberoi Towers	250
** Touche Sizzlers	NA	Warden Road	50

Rating according to cleanliness, quality of food and decor.

* poor
** fair
*** good
**** very good
***** excellent

according to its managing director Mr. D.N. Padhi.

The aircraft will be used to operate feeder services linking local tourist spots under the Indian government's third-level airline plan.

Meanwhile, the OTDC – in conjunction with the India Tourism Development Corporation – plans to construct a three-star hotel in the tourist centre of Puri in Orissa.

NEW PRESIDENT FOR INDIAN TRADE BODY

Mrs. Malati Tambayvaidya (above), managing director of the Maharashtra Tourism Development Corporation, has been elected president of the Association of State Tourism Organisations (ASTO) at its annual meeting in New Delhi.

Mr. Tariq Abdulla, managing director of the Jammu and Kashmir Tourism Corporation, was elected vice-president.

The ASTO is a forum of India's state tourism organisations. Its aim is to ensure interstate co-operation in promotion of tourism and to take joint action on matters of common interest.

'MAHARAJAH LOUNGE' OUT

– "The Maharajah Lounge" on Air-India Boeing 747 aircraft for first-class passengers, will be phased out gradually.

A decision was taken recentl to create an additional capaci of 300 seats in the airline's fle and earn more revenue to partl offset the loss due to steep fu price escalations. "This capaci means literally having on mo aircraft on the airline's fleet wit out having to spend for it i purchase or operations," airlin sources said. The decision ha been communicated to the ne government.

The phase-out program will star in June and one by one, 30 addi tional seats will be installed on th airline's 747s. For most of the 10 747s which the airline will proces by then, this work will be done i Bombay and for the first thre 747s, at the Boeing factory i Seattle.

At present, the aircraft has 35 economy and 24 first-class seats After the new arrangements, th number of the economy clas seats would go up to 388, th optimum for the 747 aircraft

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Entry Rights For Indian Brides Allowed

By G. S. Muthukrishnan

Thanks to the successful intervention by the Malaysian Indian Congress (MIC), nearly 1,000 Indian women married to Malaysian citizens have at last been given the opportunity to enter Malaysia for permanent residence and eventual acquisition of Malaysian citizenship. The opportunity was made known in a Home Ministry announcement early in February relaxing Immigration Regulations and permitting the grant of yearly visit passes to all those foreign women married to Malaysians, provided they had applied before March 6. Since the announcement was made on Feb. 6 there was exactly one month for these women to put in their applications which, I have no doubt, almost all would have done before the deadline of March 6 considering their eagerness to join their husbands and settle down in Malaysia for good. They will be eligible for five such yearly visit passes and so they will be able to stay on in Malaysia for a continuous period of five years which is the minimum residence needed to qualify them for Malaysian citizenship. So this relaxation of Immigration Regulations will help them to become permanent residents and eventually to acquire Malaysian citizenship. On the other hand, hitherto, they had been allowed to come in only as tourists or on social visit passes for strictly limited periods, at the end of which they had to leave. This caused them great agony, and the MIC, which is a partner of the ruling National Front, took up the matter with the Government and succeeded in getting the Immigration Regulations relaxed.

WOMEN BENEFITTED

The exact number of Indian women who will be benefitted by the new regulations is reported to be 958. According to a Kuala Lumpur newspaper report, they are the second largest group to be benefitted, the first being Singapore women whose number is said to be 2,764. Others are Taiwanese 311 and Europeans 43, besides Thais 63, Sri Lankans 57, Japanese 32, Australians 29, New Zealanders 28, Canadians 23, Hongkongites 21, Bangladeshis 15, Filipinos 8 and Chinese 1. The report said 3,174 applications for entry permits from 1974 to last year had either been rejected or still pending.

LARGEST CHILD LABOUR FORCE

India has the largest child labour force in the world with 16.5 million children aged five to 14 engaged in work, according to the International Labour Organisation.

There are about 52 million children under 15, working all over the world.

The estimate is cited by the US department of labour in a study. It calls the study "the world's exploited children: growing up sadly."

Author William James Knight finds that the phenomenon is no longer confined to industrialised labour in mines and factories.

Now, he says, "it is a ragpicker in India, a porter in Mexico; a servant in Peru, a glass blower in Thailand, a farm labourer in Italy, or a little girl weaving carpets in Morocco or Pakistan."

According to the ILO, 3,27,000 youngsters under 15 work in the United States, most of them on farms. The labour department could not confirm that figure, but said that 1,372,000 Americans aged 14 and 15 were legally at work last year, about half of them in the service industries. It had no estimate of how many younger children may be illegally employed.

The bulk of the child workers— about 29 million — are in South East Asia, the report says. East Asia has 9.1 million and Africa 9.7 million.

"Poverty is still the villain," Mr. Knight says," and the desire for cheap labour is its accomplice."

25 [illegible] the Peak

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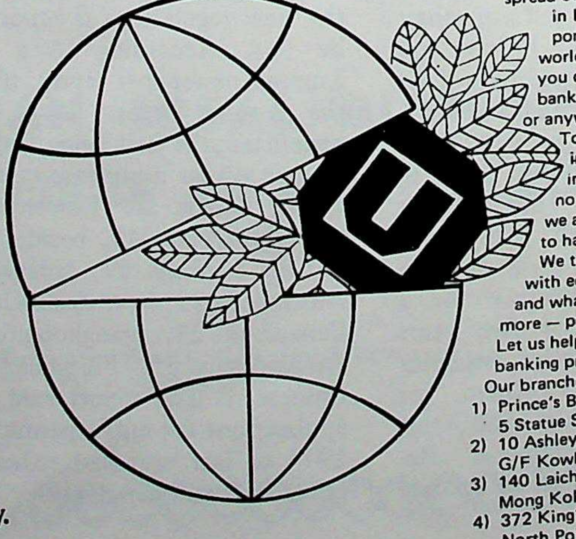

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Grandma's Cookery

CHICKEN TIKKA ZEBUNISSA

Ingredients

Broiler Chicken	2 Nos. (boneless)
Chopped onions	200 gms.
Chopped ginger	50 gms.
Green Chillies	30 gms.
Chopped tomatoes	200 gms.
Sliced mushrooms	100 gms.
Fresh cream	50 gms.
Fresh Coriander	10 gms.
Butter	100 gms.
Yoghurt	100 gms.
Ginger & garlic paste	30 gms.
Mixed spices	5 gms.
Chilly powder	5 gms.
Salt	to taste.

Method:

Cut boneless chicken into small pieces. Marinate with yoghurt, ginger and garlic paste, mixed spices, salt and chilly powder, overnight. Put this on a skewer and bake in the tandoor. Now saute onions, ginger, green chillies and mushrooms with butter. Add chicken tikka and cook for 5 minutes. Add tomatoes and cook for another 3 minutes. Add cream and finish with chopped coriander. Will serve six.

MUTTON KORMA ZAFFAR SHAHI

Ingredients

Mutton boneless (flattened) slices:	1 kg. (4" by 4")
Onions	150 gms.
Ghee or oil	100 gms.
Cashewnuts (ground to paste)	100 gms.
White pepper	10 gms.
Cloves	4 Nos.
Small cardamons	3 gms.
Cinnamon	3 gms.
Yoghurt	150 gms.
Khoya	50 gms.
Ginger & garlic paste	15 gms.
Salt and pepper	to taste
Almonds	15 Nos.

Method:

Saute onions in ghee along with the mutton slices and cook till half done. Now add cashewnut paste and ginger and garlic paste along with the whole spices. When mutton is nearly cooked add yoghurt and khoya. Add some water and cook till done. Garnish with fried almonds.

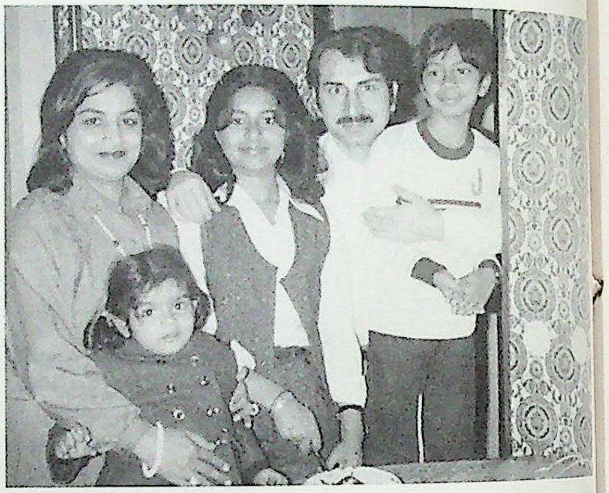
Indians Abroad

CANARY ISLANDS

VOW ITS FUN!

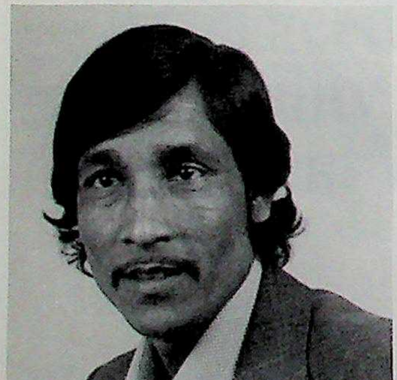
Rajesh Samtani, Munesh and Dimple Melwani from Tenerife spent their holidays on the beautiful beaches of Las Palmas.

SWEET SIXTEEN



Kavita Samtani celebrated her 16th birthday on 20th March and is photographed on the occasion with her mother, brother Rajesh, uncle Jayant and little niece.

WHAT'S COOKING? ASK GOBIND



Recently new cook has been appointed in Club Hindustani, Tenerife. He is Gobind Singh, an expert in turning out various varieties of Indian food, especially tandoori dishes. ***Sorry – no mail order.***

WELCOME ABOARD!

Mr. Lal Uttamchandani brought new addition to Las Palmas when he got married in Bombay and returned with his wife, Manisha. The couple is photographed above with Johny and Varsha.

UNITED KINGDOM

YOGA SEMINAR

Under the able guidance of Sri Indar Nath, a Yoga Seminar was organised in North London. There were lectures, asanas, postures, mantra, bhajan chanting and a talk on Yoga and allied subjects were also arranged including a very important subject of reflexology by Anjela Thompson. A talk and demonstration were part of the days activities which were in St. Michals church Hall in Golders Green.

The seminar drew more natives and the Indian vegetarian meals were enjoyed by all.

KEEPING IN STEP TO RAISE CASH FOR BLIND

An evening of traditional Indian music and dance was organised by the Brent Indian Association at the Wembley Conference Centre, Wembley, North London. The event was to raise money for the blind in the Third World.

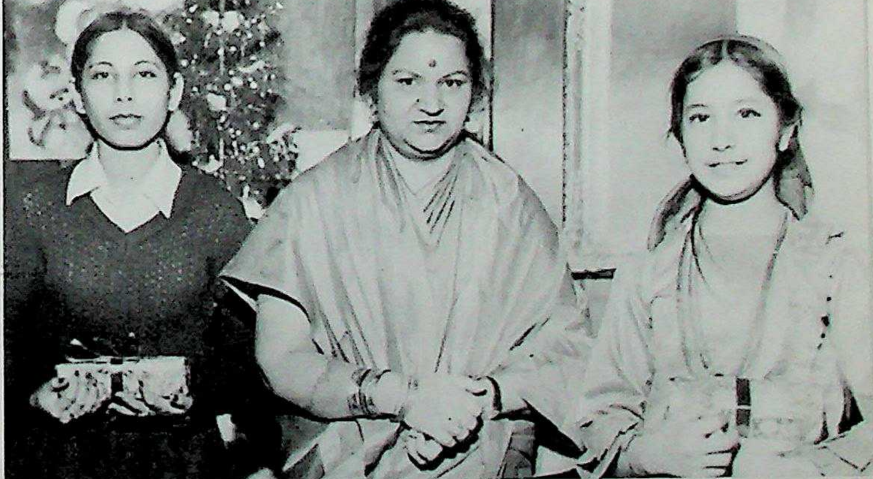
The occasion raised more than £10,000 and was watched by an audience of 2,000. The three hour programme of entertainment by Indians living in Brent borough of London was watched among others by Pranlal Sheth, former deputy chairman of the Commission for Racial Equality and Mr Mainbhai Patel, chairman of the Brent Indian Association.

A spokesman for BIA said: "The money we raised will go into a trust we have set up to donate money to various organisations. Last year we raised £6,000 for War on Want."

After the evening's entertainment, a raffle was held which collected more than £1,000 for the trust.

At the Indian Classical Dances and Music Night, Mr. Dharambir Singh gave sitar recital with Mr. Rip Daman Singh on tabla.

The mystery prize did seem to arouse laughter among the distributors ......



Above two raffle winners are photographed with Smt. Singh who distributed the prizes.

PRETORIA COMMUNITY CENTRE

The Pretoria Hindu Seva Samaj proudly opened the Seva Samaj Community Hall at the corner of 13th Avenue and Olivine street.

Built at a cost of nearly half a million rand (this sum was collected only in the Pretoria area) the Community Centre consists of an auditorium, a mini hall and dining area with kitchen and cooking facilities and a recreational hall.

"The Seva Samaj group is confident that the beautiful auditorium will serve as a perfect venue for stage performances – it has even been approved by the authoritative PACT organisation," said Mr Jeevan Kalyanjee, chairman of the Seva Samaj.

Representatives from various organisations of all communities throughout South Africa and Rhodesia been invited at the opening.

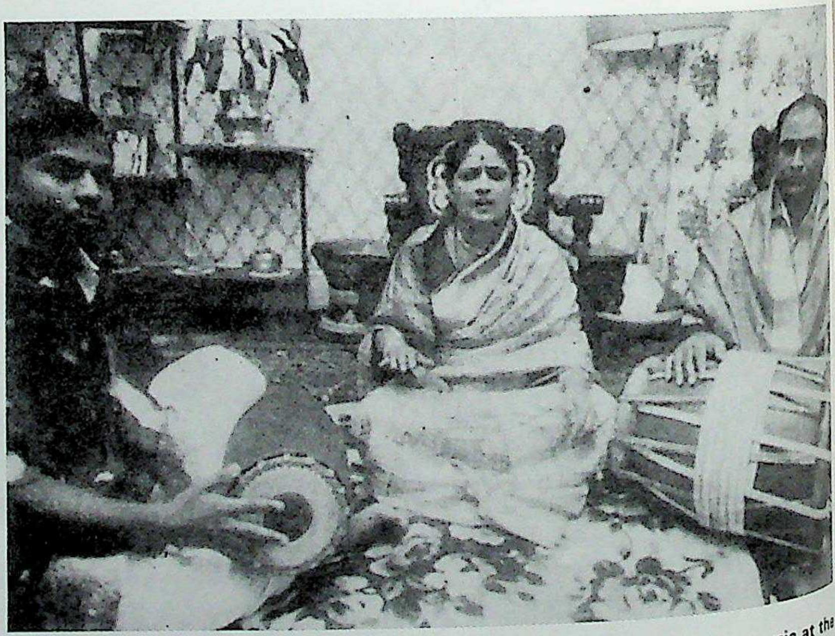
His holiness Swami Nish Rayanada of America was the guest of honour.

RAG FINALIST

Risha Harrilal (20), of Stanger, Natal, is the first Indian student to be chosen as a Rag finalist at the University of Pietermaritzburg.

WE DRAPED OUR SAREES BEST!

Mrs Lily Debba has won the Oriental Promotions Sarrie Queen Contest. In the picture Mrs Debba is flanked by her princesses, Prathima Harrisunker (left) and Vasantha Pillay (right). The dance and sarrie queen contest was held at the Himalaya Hotel. Music was provided by the Blue Jewels. Mrs Debba won a cash prize of R100 and her princesses both received trophies.



Durban audiences had a chance to hear some of the very best in Indian music at the Durban City Hall. When Salem Jayalakshmi and her troupe held their first South African performance.

Seen, from left to right, are Bhimachar Druvaraj, an eighteen year old mrdhingam exponent, Esai Perarasi Salem S. Jayalakshmi and Sri S. Muniratnam one of India's top Thavil (Dhole) artistes.

Serena Singh was one of the dancers at the Sai Baba birthday celebrations held at the Durban City Hall. The function was organised by M.K. Bobby Naidoo under the auspices of the South African Academy of Indian Classical Dancing.

'NO' DANCE IMPORTS

The Government last month rejected an application by an Indian dancing academy to bring two instructors from India to teach classical dancing for two years.

The move was initiated by the South African Academy of Indian Classical Dancing, who have found it is more convenient and cheaper to import tutors from India than to send students on trips to the motherland to learn classical dancing -- Bharat Natyam.

But the application, recommended by the SAIC Executive, was turned down by the Department of Interior.

Mr. J. N. Reddy, chairman of the SAIC Executive, said: "We recommend most applications and have sent this application back to the Department. Now we are waiting for a reply."

The application may have been blocked by a group representing local India-trained classical dencing school teachers who feel imported tutors may adversely affect their schools.

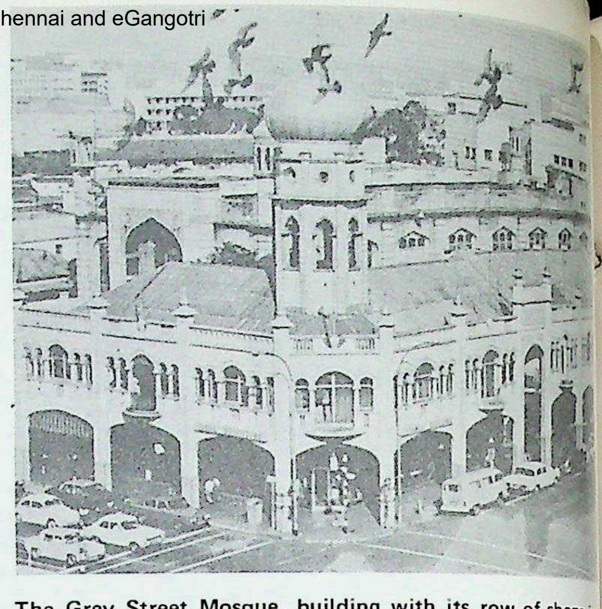
But the chairman of the government-subsidised Natal Indian

THE OLD CROWNS THE NEW

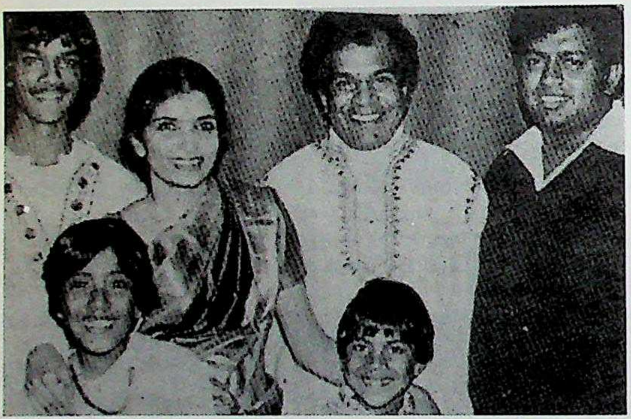
Miss Yashoda Bharath (back) last year's winner of the Sea Cow Lake Cultural Organisation's Sarrie Queen Contest crowns Beena Singh as the 1980 winner of the Sarrie Queen Contest. Flanking Beena Singh are Rooksana Dawood (left) and Lilly Debba (right).

Classical dancer Patama Naidoo in a typical Bharat Natyam pose Brewing over plans to bring top tutors from India.

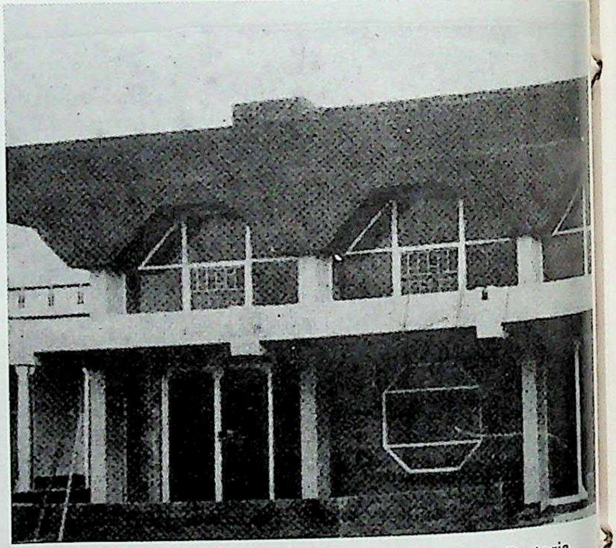
Miss Sheila Nana, daughter of well-known Johannesburg personality Mr Harkishan Nana, was recently engaged to Mr Vipin Popat, son of Mr Parshotam Popat of Pretoria at the Carlton Centre.



The Grey Street Mosque, building with its row of shops in the heart of the Indian business area in Durban, stands as a monument to the business acumen of Aboobaker Amod Jhaveri.



The Sangeeta Nataka Academy (Estd. Pretoria 1975) run by Mr Mahalingham Kollapen and Smt. Satyabhama Kollapen, celebrated the first anniversary of its Lenasia Branch, at the Civic Centre.



The newly-constructed community centre of the Pretoria Hindu Seva Samaj.

Cultural organisation, Mr Bal Ganesh, stressed that his organisation, did not in any way oppose the application.

Three years ago Nico controlled all overseas tours of Indian musicians, singers and troupes, but recommendations are now sought from the Indian Council Exco.

"Maybe a member of Nico opposed the application with the view of safeguarding the interests of the qualified toutors who are here giving full-time classes," Mr Ganesh said.

"But we welcome masters coming to stay in the country for a couple of years to promote our culture."

Mr Ganesh said one of his affiliates, the Natal Tamil Cultural Organisation, had pointed out to the Indian Council that bringing masters from India could affect local teachers.

Mr Ganesh said Nico has extened an invitation to the renowned North Indian lecturer, Prathiba Anand Pundit, who is presently at a college in Baroda, to spend three years in South Africa teaching Gujarathi, Hindi and Urdu.

Mr. M. K. Bobby Naidoo, manager of the Academy, confirmed the department's refusal but said he would continue the fight to get India-qualified tutors into the country.

"In one year a local student cannot learn much more than the basics. To save costs and time we find it easier to bring tutors from India," he said.

He said Jayaluxmi Naidoo was due soon for the annual refresher course.

Every year Jayaluxmi, the founder of the Academy and the first India-qualified Bharat Natyam tutor, visits South Africa to give refresher courses to learner tutors.

Jayaluxmi, involved in the promotion of Indian culture in Canada, is also head of the Indian Fine Arts body in Toronto and still is the president of the SA Academy.

BEAUTIFUL ONE!

The most beautiful girl in Tongaat was Shirley Kandhai who became the new Miss Parks at a function in the town.

Mrs. Dolly Moodley playing the tamboura, a South Indian drone instrument at the Lenasia Civic Centre.

UNITED STATES

INDIAN FARE FEATURED AT INTERNATIONAL FAIR

The East-West Center in Honolulu, Hawaii held its annual EWC International Fair this year on April 12. Featured were the cultures of a variety of Asian and Pacific countries, including India. The day-long event lasted throughout the early evening and was participated in by hundreds of people representing more than a dozen nations. India was represented by the EWC India Participants Association, comprised of graduate students and grantees from India in attendance at the East-West Center's five institutes. Also on hand was Ms. S. K. Jagadeswari, a visitor from Bangalore, India, who, along with others from Honolulu's Indian community, assisted in coordinating the Indian presentations for the Fair.

Featured was a program of Indian music and dance that included classical instrumental arrangements by ethnomusicologist Gayathri Rajapur, vocal renderings by Mrs. Shakuntala Ramanathan, the folk-dancing of a traditional Garba by Mrs. Abha Dubey and Mrs. Geeta Brara, and a Bharata natyam performance by two Fiji-Indian twins, the Chinmanlal-Das sisters. A variety of Indian foods was prepared for sampling by the public, followed by a colorful fashion show of international dress that included regional Indian wear. Artifacts and crafts were also displayed for public viewing.

A huge success, the Fair was widely patronized and fully enjoyed by all.

– C. K. S.

UDUPI EATERY

Just a block from Flushing's Main Street subway station, not far from the Hindu Temple and the Gurudwara, a tricolor sign Union Street announces that the famous "Udupi" restaurant has come to New York.

Owned by the Rao brothers – Shama Rao and Krishna Rao – and affiliated with the Brindavan Hotel, Bangalore, the full-fledged restaurant strives to maintain the unique Udupi style and taste for its dozen dishes, ranging from the special Mysore Masala Dosa to Bonda.

The 50-seat, self-service restaurant, decorated with Saraswati carvings, has a chef from Madras Woodlands.

BOWKER LISTS INDIAN BOOKS

R.R. Bowker of New York has published a bibliography of Indian books in print in 1979, compiled and edited by Sher Singh, Deputy University Librarian at Delhi University. Sushil Kumar is project publisher.

Arranged in three volumes – by authors, titles and subject guide – Indian books in print includes textbooks, bibliographies, anthologies, fiction, scientific and technical books, government reports, directories.

MALAYSIA / SINGAPORE

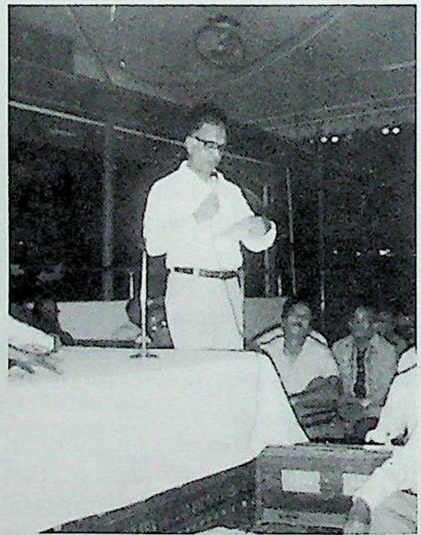
BIRTH CELEBRATIONS OF SWAMI LILASHAH

Swami Lilashah Maharaj's Birth Centenary was celebrated with much devotion and dedication by Singapore Sindhi Merchants Association at Sindhi Mandir, Sindhu House on 11th March. Devotees sang bhajans and recited poetry on life of Swamiji, Mr. C.V. Parsram gave brief history of Yogiraj's life, activities and teachings.

The Sindhi Mandir holds special significance as it was inaugurated under the kind presence and by holy hands of Swamiji, himself.

A group of female devotees offering prayers on the holy occasion of Birth Centena of Swamiji.

Swami Lilashah Maharaj


Mr. T. Ramchand giving a short speech on the life and teachings of Yogiraj Swami Lilashah Maharaj.

SINDHI MERCHANTS MANAGEMENT COMMITTEE

The Sindhi Merchants association, Singapore, has elected Mr. T. Ramchand as the President of its Management Committee for the year 1980 -1981. Others elected are: Mr. Durgadas R. Aidasani – Vice President, Mr. G. Bhojraj – Hon. Secretary, Mr. Aju Primalani – Joint Hon. Secretary, Mr. V. Bhatia – Hon. Treasurer, Mr. R. Harumal – Incharge of Sindhi Mandir and Sindhi classes, Mr. Mohandas W. Gopwani – Dy. Incharge of Sindhi Mandir, Mr. Vashi Harjani – Incharge of Sindhu House, Mr. Bhagwan Sadhwani – Dy. Incharge of Sindhu House, Mr. Mohan Ramchand – Incharge of Social and Recreation, Mr. Lal S. Gidwani – Incharge of Youth Group and Deputy incharge of Social and Recreation.

"TAMIL AS COMMON LANGUAGE"

In Singapore, efforts being made to popularise study and use of Tamil langu among all Indians – both Ta and non-Tamil. For this purpo a high-powered Tamil Language a Cultural Society has been form with Singapore's trade union lea and Member of Parliament Mr C Devan Nair as one of its fi trustees representing the vario religious groups within the Ind Community. The others are: Mr. Dhanabalan, Senior Minister State (Foreign Affairs); Mr. Jus Choor Singh; former Teach Training College Principal, Bish T.R. Doraisamy; and Mr. T.K. Ameenulla, a businessman. T formation of ths Society is regard as very timely, as it is felt Ind in Singapore should preserve th cultural heritage through a comm language in the same way as t Chinese are being curren encouraged to do through t adoption of Mandarin. For t Indian community, Tamil suggested as the common language because the Tamil speaking Indians here constitute the vast majority of the community. Morecover, Tamil already enjoys the status of an official language in Singapore, the others being Malay, Chinese and English.

N. INDIANS URGED TO STUDY TAMIL

Recently, Mr. Deven Nair has been urging all Indians, especially the Northerners, to learn Tamil. However, he stressed in a Press interview that there can be no compulsion on anybody in Singapore, especially for North Indians, to take Tamil as second language. "But some of them may see the wisdom of accepting Tamil language if they regard it not merely as a vehicle for Tamil culture, but also as a vehicle for the maintenance and preservation of Indian cultural values in Singapore. And this they can do by taking Tamil instead of Mandarin or Malay as the second language", he pointed out.

Again, addressing a Ponggal Festival organised by the Singapore Tamilian Association, Mr. Devan Nair, assured the Indian community that the current government emphasis on Mandarin was not a chauvinistic move against other languages. On the contrary, it was being done so that Singapore, particularly the ethnic Chinese would not become "deculturated." Citing an example where people could become "deculturated" due to constant fusion with other languages and cultures, he said that the Indians in Fiji had forgotten how to use Indian languages such as Tamil and Malayalam, as they now spoke "Australian" English. Giving yet another account, this time perhaps a more personal one, he mused: "My wife is Tamil and I, Malayalee. I speak English all the time and as a result, my knowledge of the two languages (Tamil and Malayalam) is very weak."

பொங்கல் விழா
PONGGAL FESTIVAL

Mr. Devan Nair presenting the traditional Golden Shawl to poet and writer Mr. Palanivelu, while the Singapore Tamilian Association President Mr. S. A. Durai is looking on with a beaming smile.

பொங்கல் விழா
PONGGAL FESTIVAL

One of several cultural items presented at the Ponggal Festival.

A section of the large audience present at the Ponggal Festival held at the Cultural Centre. Seen in the front row are Mr and Mrs Devan Nair (4th and 3rd respectively from left).

He noted that Singapore's only Tamil High School, the Umar Pulavar Tamil High School faced possible "extinction" due to dwindling enrolment as more Indians were now going to English schools. However, he added that the Government had allocated a land to resite the school at Clementi Road and about $2 million needed to be raised for it. "But if this school (in Maxwell Road) uses English as a medium of instruction and develops the teaching techniques of the Tamil language, then in three to four years' time, it would be the pride of all Singaporeans of Indian origin," he said.

MR. S. A. DURAI'S TRIBUTE TO GOVT

The President of the Singapore Tamilian Association, Mr. S. A. Durai in his speech lauded the Government for its "farsightedness in placing emphasis on bilingual education". This policy, he said, had brought about a revival of interest in one's own mother tongue and culture. Furthermore, it has given the younger generation of Singaporeans greater scope in creative endeavour to contribute their best towards the evolution of a Singapore culture. "With proper guidance and planning from educators it is possible for Singapore to become a great centre for the learning and promotion of the languages and cultures of the region," said Mr. Durai.

The Ponggal Festival held at the Cultural Centre in Canning Rise also provided glimpses of the various Indian arts and dances. At the festival, three of Singapore's wellknown Tamil writers and artists were honoured with t presentation of the tradition "Golden Shawls" and the co ferment of titles appropriate t their professions. Those s honoured are: Poet and writ Mr. I.N. Palanivelu, journalist M M. Chidambaram and artist M A.T. Dharmu. Mr. Palanivel formerly of Radio Singapore (no re-named Singapore Broadcasti Corporation), was awarded the ti of "Muthamizh Chemmal", M Chidambaram "Thani Thamiz Chemmal" and Mr. Dharmu "Ovi Chemmal."

Mr. Devan Nair campaigned f Tamil, speaking at other functio also, such as the Tamils' Festiv and the 63rd Anniversar celebration of the Singapore Kera Association.

—G. S. Muthukrishn

KENYA

SHAILENDRA'S SINGING SAFARI

India's famous playback singer and film actor, Shailendra Singh came on a singing safari to Kenya recently. The craze of the modern youth, Shailendra or Shaily as he is popularly known, sang Swahili, English and Hindi pop and folk songs at Nairobi Hilton. A nine man orchestra, plus a female singer, accompanied him.

Shaily shot to fame with his famous song 'Main Shair to Nahin' in the block buster BOBBY a few years ago. At that time he was only ninenteen and mobbed by fans all over India. Later in 1976, he toured USA and Canada and has finished a successful tour of Britain.

"A voice unclouded by smoke . . . . untouched by drink . . . . unconquered by pride, a voice that comes like the breath of spring after the harshness of winter . . . . " is how Shaily's voice was described by a critic.

HUM TUM....

Shailendra Singh jetted into Nairobi for a singing safari and proved to be a crowd puller.

Mary Nyaguthii, a local salesgirl, took an instant liking for the singing star and gave him good kiss at a reception for him at the Nairobi Hilton.

He has also starred in many movies including 'Do Jasoos' 'Chacha Bhatija', 'Khel Khel mein', 'Rafoo Chakkar', 'Zahreela Insan', 'Chalte Chalte', 'Insaaf', 'Agreement', 'Nirmaan', 'Yaari Doosti' to name a few.

Born in 1953 and brought up in Bombay, he recorded his first hit for Bobby on 26th August 1972 and has never looked back. He has also obtained a diploma in acting First Class from the Film and TV Institute Poona.

He has worked as a hero in five films and sung in 20 films. For his 'Bobby' song he was honoured with seven top awards and HMU Golden Album for his disc sales topping one million.

– By Kul Bhushan

KENYAN HINDU COUNCIL

The Indian High Commissioner to Kenya, Mr. Aditya Haksar, has commended the role played by the Hindu Council of Kenya in the promotion of commercial, industrial, educational and technical co-operation.

The envoy said this in Nairobi recently when he officially opened a one-day Hindu Council delegates conference.

Mr. Haksar said the council had kept up with the country's trend of development through contribution to self help projects. He said the council has continued to co-operate with the Indian High Commission and assured them of every support in their activities.

Mr. Haksar urged the delegates to intensify their programmes and aim at projecting the council's image in national development.

The chairman of the council, Mr. T. S. Nandhra, said the main objectives of the conference was to discuss new strategies for improving educational, health and social activities within the council's organisations.

He thanked the High Commission and the Indian Community for assistance during his last seven years in office, and appealed for continued assistance.

Mr. Nandhra later helped raise Shs. 960,000 in aid of self help projects in Kenya.

Indian High Commissioner to Kenya, Mr. Aditya Haksar (left) paid a courtesy call on Mr. Andrew Omanga, Kenyan Minister for Natural Resources and Environment. Mr. Omanga has studied at the Tata Institute of Social Science in Bombay, India, from where he obtained a Master's Degree in the mid-fifties.

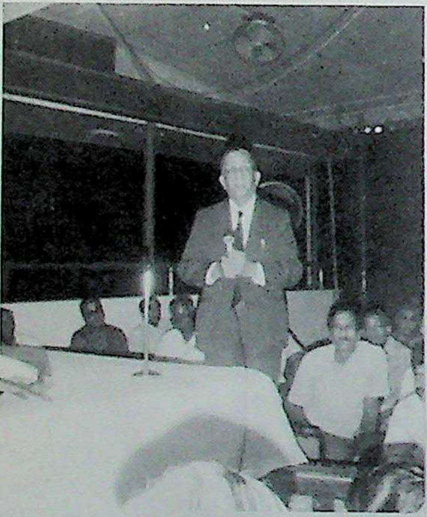
Kenyan Member of Parliament, Mr. Krishan Gautama (left) is seen here waving goodbye before boarding Plane for a short trip to India to see his friends and relatives. Seeing him off at Nairobi Airport were Mr Harish Raja and Mr. B. K. Kapoor,

INDONESIA

PROMINENT LEADER OF INDIAN COMMUNITY PASSES AWAY

Mr. T.D. Kundan, a prominent leader of the Indian community in Surabaya, passed away on the 31st March 1980. He died of heart attack.

Mr. Kundan took active part in the freedom struggle of Indonesia and was conferred the "Nararya" medal by President Soeharto in 1977. He was the only Indian who has been honoured by this title. Originally a teacher, he became a businessman but his only business actually was to promote friendship between India and Indonesia. He was a man of the people who dedicated himself to the upliftment of the common man. He was truly an unofficial Ambassador of India. Soft spoken, an orator, Mr. Kundan studied deeply Indonesian culture and thought. He was indeed a symbol of Indian and Indonesian friendship.



Shri T.D. Kundan is photographed above during his recent visit to Singapore, giving speech at the birth cenetary of Swami Lilashah Maharaj.

In Jakarta, a wave of shock and grief prevailed in the Indian community. The students of the Gandhi Memorial International School assembled in the hall to offer prayers for his soul to rest in peace. In his tribute, Principal V. Ram said, "He was not a one man; he was an individual in himself. The Indian community has been orphaned by his departure."

A scene of the Memorial Service to pay homage to the memory of late Shri T. Kundan in the Gandhi Memorial International School Hall. Seen in the photo (fro 1. to r.): Mr. Shewakram Vaswani, Mr. V. Ram, Mr. L. Ramchand, Dr. Rus Abdulgani (guest of honour) and H.E. the Ambassador of India, Shri S.K. Bhuta

Mr. Kundandas' cremation was accorded full military honours in Surabaya. He is survived by a son and two daughters who are all married.

A 12th day Memorial Service was held at the Gandhi Memorial International School wherein special hymns of Mahatma Gandhi, devotional songs and memorial speeches filled the programme. The memorial speeches were delivered by H.E. the Ambassador of India, Shri S.K. Bhutani, and Dr. Ruslan Abdulgani, a prominent Indonesian Leader who is a long time friend and associate of Shri Kundandas. He paid rich tribute to Shri Kundandas and said, among others, that the history of Surabaya will not be complete without mentioning the name of T.D. Kundan.

On the occasion, Principal V. Ram announced the establishment of a "T.D. Kundan Memorial Trophy" which will be given each year to a student who excels Indonesian language and Panca Morals.

INDONESIAN DAY

The 101st Birth Anniversary Ibu R.A. Kartini, Indonesi women's Emancipator, w celebrated at the Gandhi Memor International School with Mrs. Sutanto, Junior Minister f Women's Role, as the guest honour.

The celebration in the Sch was indeed unique in itself. T School which has children fro about 22 countries used the day an "Indonesian Day". The norm time table was suspended and t children were taught Indonesi subjects, like history and geograp of Indonesia, Indonesian langua Pancasila, facts about Indone etc. In different classes, less were given on different provin of Indonesia. All children a teachers were required on th day to speak Indonesian langua Even the normal school unifo was suspended and instead t children and teachers we

Miss Anju B. Mahtani celebrated her 9th birthday on the 22nd March 1980. She is seen here cutting her birthday cake while her grandmother, Mrs. Laj Mahtani, her mother, Mrs. Shakun B. Mahtani and brother Karen look on.

Mr. & Mrs. Gopaldas H. Sawlani celebrated their 33rd Wedding Anniversary at their residence. They are seen here being offered the anniversary cake by Mr. & Mrs. V. Ram, as son Pishu looks on.

Popular Indian actress and dancer, Helen, who has played in 800 Indian movies, visited Jakarta for 5 days. She visited the Gandhi Memorial International School and spoke to the children and received a handicraft souvenir as symbol of good wishes.

Helen (3rd from left) is seen here with Mrs. Samtani, Principal V. Ram, Dance Director Habibá and Mrs. V. Ram.

Master Karen, son of Mr. & Mrs. Bhagu Mahtani, turned 5th on the 8th April 1980. He is seen here having a piece of cake from his father.

Little Harsha celebrated her 2nd birthday at her residence in Surabaya. Here she is seen lighting the candle of her birthday cake with the help of her, Mr. Vijay S. Vaswani, while her mother, Mrs. Poonam V. Vaswani looks on.

Three student artists of the Gandhi Memorial International School, Nikita, Joty and Lavina, were in Bandung (West Java) to participate in the inauguration of Flower Festival 1980, held as part of the Silver Jubilee celebration of A.A. Conference. The students presented some items of Indian classical dances.

Nikita, Joty and Lavina are snapped here (in the foreground) with the host Mrs. Shanti Gurbani, Mrs. V. Ram, Mrs. Gurbani and Principal V. Ram at the residence of Mrs. Shanti Gurbani.

requested to wear various Indonesian costumes. Indeed, the whole school children and teachers looked very bright in their Indonesian costumes.

Mrs. L. Sutanto was received by children in 'Bhinneka Tunggal Ika (Unity in Diversity) dresses and presented with flowers. Mrs. Sutanto garlanded Ibu Kartini's photo. The children sang the national songs of Indonesia like Garuda Pancasila, Padamu Negeri, Ibu Kartini, Halo Halo Bandung and presented Indonesian dances.

On the occasion, Miss Kiran V. Ram, Junior Minister for Friendship and Culture, "Students Government" of the School, presented as a token of friendship, five Dragon water pumps to Mrs. L. Sutanto, for the children of Desa Mungkas, Kecamatan Tanjung, Kabupaten Lombok Barat. Ibu Sutanto highly appreciated this gesture.

Ibu Sutanto was also presented a small handicraft "Peace and Love" made by students of the School.

On the occasion, Principal V. Ram released a message of Prime Minister of India, Mrs. Indira Gandhi, sent to the School on the occasion of the publication of the School souvenir magazine to celebrate Ibu Kartini's birthday. In the message, the Prime Minister addressed R.A. Kartini as the Liberator of Indonesian women and called her and Mahatma Gandhi as two outstanding persons of this continent. Like R.A. Kartini, Mahatma Gandhi fought against the degradation to which peo in India, especially women, w subjected.

Present, among others, w diplomats of friendly countries a some leading Indonesian offici from the Dept. of Educati After the programme, the gues were invited to an Indian lunche prepared by girl students of t School.

Mrs. L. Sutanto, Junior Minister for Women's Role, R.I. is seen shaking hands wi Mrs. V. Ram who presented her with a handicraft souvenir.

HONG KONG

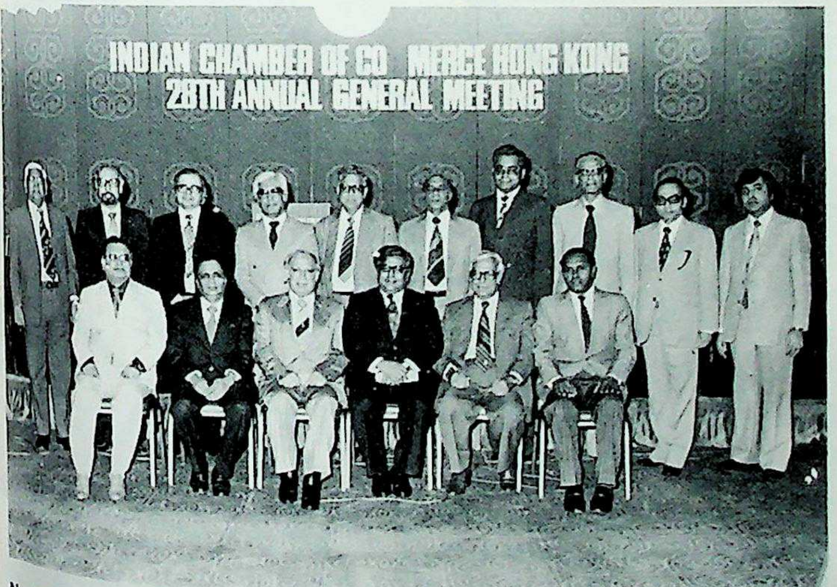
INDIAN CHAMBER HOLDS ITS ANNUAL COCKTAILS

The Chairman of the Urban Council, Mr. A. de O. Sales, was the guest of honour at the function and is photographed above with Mr. S.A. Ram, secretary of the Indian Chamber.

Mr. H.N. Harilela, O.B.E., J.P., poses with the newly electe Chairman of the Indian Chamber, Mr. K.B. Rathi and Mrs K.B. Rathi.

JUST MARRIED

Maya, daughter of Mr. & Mrs. H.N. Harilela, was recently married to Ramesh, son of Mr. & Mrs. Dipchand D. Chandiramani.


INDIAN CHAMBER OF CO MERCE HONG KONG
28TH ANNUAL GENERAL MEETING

Newly elected Office Bearers and members of the General Committee of the Indian Chamber of Commerce Hong Kong. From left seated are: Mr. Hiro K. Kundamal, Vice-Chairman, Mr. K.B. Rathi, Chairman, Mr. H. N. Harilela, OBE, JP., Permanent Honorary President, Mr. K. Sital, JP., Immediate Past Chairman, Mr. M.P. Ladharam, Vice-Chairman, and Mr. S.A. Ameen.
Standing from right: Mr. Nanik R. Mirpuri, Mr. Kishin P. Mahboob, Mr. B. S. Saigal, Mr. N. G. Dadlani, Mr. Gulab B. Thadani, Mr. U.S. Nihalani, Mr. Bob N. Harilela, JP., Mr. Pishu W. Uttamchandani, Mr. Gary N. Harilela, and Mr. S.A. Ram, Secretary. Mr. H.T. Barma, JP., Permanent Honorary Adviser, Mr. M.M.L. Tandon, Honorary Treasurer and Mr. Gul T. Mirprui are not in the picture.

DOOTIANA

INDIAN ENVOY TO MALTA

Mr. Narendra Singh, the Indian ambassador to Libya, has been concurrently accredited as high commissioner of India to Malta with residence at Tripoli, in succession to Mr. Ambady Krishnan Damodaran, formerly ambassador of India to Italy.

EX-DIPLOMAT

Mr. Humayun Mirza, president of the Al-Ameen medical trust and a former Indian diplomat, died in Bangalore. He was 60.

Mr. Mirza, son of Sir Mirza Ismail, had worked as charge d'affairs in Belgaum and was awarded the Padma Shri for meritorious government service.

He is survived by his wife, a son and daughter.

AMBASSADOR TO PAK

Mr. K. Natwar Singh has been appointed as India's ambassador to Pakistan. At present the high commissioner in Zambia, Mr. Singh succeeds Mr. K. S. Bajpai.

SOLICITOR – GENERAL

Mr. K. Prasaran, former advocate-general of Tamil Nadu has been appointed as solicitor-general of India. He succeeds Mr. Soli J. Sorabjee, who resigned following the change of government in January.

If after l ng
offering ce

BOOKING OFFICES: Hong Kong: Hong Kong Hilton Hotel Arcade Tel. 5-247130 5-247139 **Kowloon:** Peninsula Hotel Lo

ing each passenger feel like a V.I.P.,
ce on the best shows in town,
and mixing Bloody Marys with
panache, he can still burp a baby
like mother did...

he **must** be an Air-India
Flight Supervisor.

He can make the miles fly, hold a nervous hand through an airpocket.

Your Man Friday, our super-trained Supervisor.

A master in human psychology and passenger relations, he can spot a first-time flier, a jet veteran, or an eager bride flying to her husband in the U.S.A.

He can handle complaints, tall orders and emergencies with such ease, you'd think he was born on a plane.

He is an ace of information— cruising speeds, flying times, standard weights, where to buy the best bargains for the least prices.

How else can he be the hero of a hundred pleasant flights, the man who makes every flying hour a lovely experience.

And all because there is someone very special on board.

You, dear passenger.

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Gleanings from Indian press

WORLD CONSERVATION STRATEGY

Prime Minister Indira Gandhi launched the World Conservation Strategy at the renovated, spacious Vigyan Bhavan Hall, in New Delhi, on March 6, 1980. The strategy represents consensus by more 700 scientists from more than 100 countries. In her speech, the Prime Minister stressed the need for preserving the ecology of the Himalayas, while Rao Birendra Singh, minister for agriculture, announced the establishment of a Forest Survey of India, with headquarters at Dehra Dun.

The programme began with a film of man and nature produced by the World Wide Life Fund, India. A moving ballet – "Aspiration: Dedication to Ecology" – was presented by 'Darpana', the world famous troupe of the danseuse, Mrinalini Sarabhai.

ASPIRATION FOR ECOLOGY

A scene from the ballet whose stylistic innovations reinforced the theme – depicted in the photograph.

PAK TRADERS WANT MORE BUSINESS WITH INDIA

Trade circles in Pakistan feel time is now ripe for doing more business with India.

The political climate is just right after the recent visit of Mrs. Indira Gandhi's special emissary, Mr. Swaran Singh, and Pakistan has a surplus of several things that India needs, they say.

Analysing the Indian economic scene, the weekly *Pakistan Economist* has suggested that Pakistan undertake a survey of the Indian market, either on its own or jointly with the business community, to find out demand for Pakistani goods.

Pakistan can import some manufactured consumer goods from India and the import of coal and iron are on a long-term basis would put bilateral trade on a firm footing.

While India has iron ore to spare following reduction of exports to Iran and Japan, the weekly says Pakistan needs it for the Karachi steel mills.

Pakistan, it suggests, should buy iron ore from India if she agrees to life some Pakistani commodities to balance the trade which has been in India's favour for the last three years.

Suggesting a minimising of government control to remove obstacles in the way of legitim trade it said private sector co pitch in with exports of small a industrial consumer goods.

INDIAN INDUSTRIAL FA

Over 300 leading Indian ma facturers and exporters are e pected to participate in an Ind industrial fair which is being o ganised by the Trade Developm Authority in Rotterdam, Neth lands, in May 1980 with techni and financial assistance from t Dutch Centre for Promotion of I ports from Developing Countri This will be the biggest Indian f of its kind to be organised in W Europe.

Besides endeavouring to proje India's industrial image, the F will highlight the wide rangi capabilities of the Indian industry. The overriding emphasis will be on industrial products in the engineering and chemicals sectors.

The Indian industrial fair will be spread out on a total of 12,000 sq. metres of covered space at AHDY' Complex having all the modern facilities for display and exhibition. The Complex has three big halls of 4,000 sq. metres each. In addition, there will be 10,000 sq. metres of open space for open air display.

A two-member Dutch delegation which recently visited India, had held discussions with the representatives of the trade and industry associations in Bombay, Bangalore, Madras, Calcutta and Delhi.

RENT-A-COLOUR

Shri Vasant Sathe, Union Minister for Information and Broadcasting released India's first colour TV set at a solemn ceremony held at Okhla Industrial Estate. The Weston Colour TV set has been developed by Weston Electroniks Ltd., the pioneers in the field of electronics in India.

Mr. Sathe, in his remarks to the press expressed that he was, indeed, impressed with the break through that has been achieved in India in bringing to this country the benefits of advanced technology in the form of colour TV. In reply to a question Mr. Sathe said that if the country had to keep pace with the rest of the world, it was necessary to introduce this technology, which was no longer considered a luxury. He, however, ellaborated that the colour TV alongwith Video Tape Recorder could be successfully used in educational institutions for bringing to the students the benefits of modern advancement in various fields. He also felt that the Video Tape Recorder and colour TV combination could bridge a vital communication gap and could also be used for mass education and training in professional institutions.

MYSTERY GIFT?

Shri Vasant Sathe, Union Minister for information and Broadcasting releasing India's first colour TV. On his left and right respectively are Mr. Prem T. Vachani, Chairman, Weston Electroniks Ltd. and Mr. Sunder T. Vachani, Managing Director.

KEEP IT UP!

Weston Electroniks Ltd. New Delhi, a leading electronics firm of India won the National Award for outstanding export performance third year running. Picture shows Mr. Sunder Vachani receiving award from the President of India.

Mr. Sathe was optimistic that with the passage of time and with the development of indigenous technology for colour TV as also the encouragement from the Government with regard to liberal imports of certain essential components it would be possible to bring colour TVs within the reach of the upper middle class in a few years.

U. S. INDIANS

The are 250,000 persons of Indian origin living in the United States, according to Minister of External Affairs P.V. Narasimha Rao.

Rao, in response to a question in-the Rajya Sabha, said only

25,000 of this mumber had become U.S. citizens.

Rao also reported that there were 390,000 Indians living in the United Kingdom and 195,000 of these had become British Citizens.

He said there were only 750 Indians living in the Soviet Union and only two of them were Russian citizens.

PEARL OYSTER BED NEAR RATNAGIRI

The sea near Ratnagiri port on the west coast is likely to be a pearl oyster bed in the near future.

A survey will soon be undertaken by the marine biological research station, a faculty of the Konkan Agriculture University, to assess the oyster resources.

The research station came to know of the presence of the pearl oysters by chance when some fishermen brought uncommon shells for examination. The shells had been washed ashore during a storm.

The services of divers of the Indian Navy are now being requisitioned, according to Dr. M. R. Ranade, associate dean at the research station.

If the pearl oyster resources are found to be big enough then the research station will start culturing them. Pearl oyster have also been found near Jamnagar and Tuticorin.

Dr. Ranade said the culture fishery was a novelty enjoying several advantages over the capture fishery.

For the first time in the country the breeding and rearing of all the four commercial species of shrimp in the laboratory had been achieved, for which the credit went to the Ratnagiri research station. This formed the first step towards establishing a hatchery to produce seed shrimp.

Another achievement of the research station was the breeding and rearing in the laboratory of the estuarine giant prawn, the largest and fastest growing variety, which can live both in estuarine and in fresh waters.

The green mussel, mytilus viridis, has been studied for growth, morphometrics and breeding habits. A pilot project in mussel culture showed nearly 30 per cent better growth than that recorded anywhere in the world.

NARGIS & KHUSHWANTSINGH NOMINATED

Mrs. Nargis Dutt, who dominated the silver screen for decades, and the distinguished journalist and former diplomat, Mr. Khushwant Singh, have been nominated to the Rajya Sabha by the President.

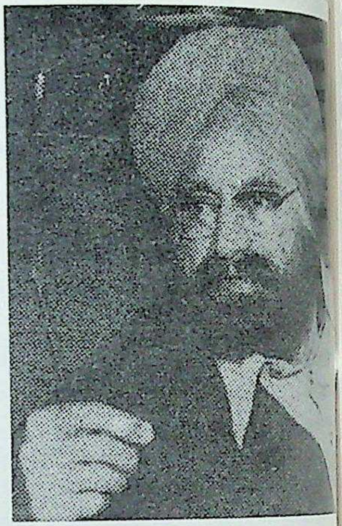
Dr. Lokesh Chandra, a Hindi writer, and Mr. Scato Swu, a prominent leader of Nagaland have also been renominated for a second term.

Under the Constitution, the President nominates 12 members to the Rajya Sabha.

The government also named three members for the Planning Commission. They are: Dr. M.S. Swaminathan (Secretary in agriculture ministry), Dr. Mohan Singh (Secretary of Finance ministry's Department Economic Affairs) and Moham Fazal, a public sector execu

The Planning Commission stituted by the previous Ja government quit last February. newly constituted Commis would formulate a new five- plan for the first half of the 19

Nargis Dutt



Khushwant Singh

Swaminathan will be acti Deputy Chairman of the Comm sion. The body is headed by P mier Mrs. Indira Gandhi.

The Center also named S Grewal the new Cabinet Secreta a post normally reserved for senior-most civil servant. Gre formerly was Secretary of Fo He replaces N.K. Mukherji, who retiring.

THE GOINGS AND COMINGS OF MULTI-NATIONALS

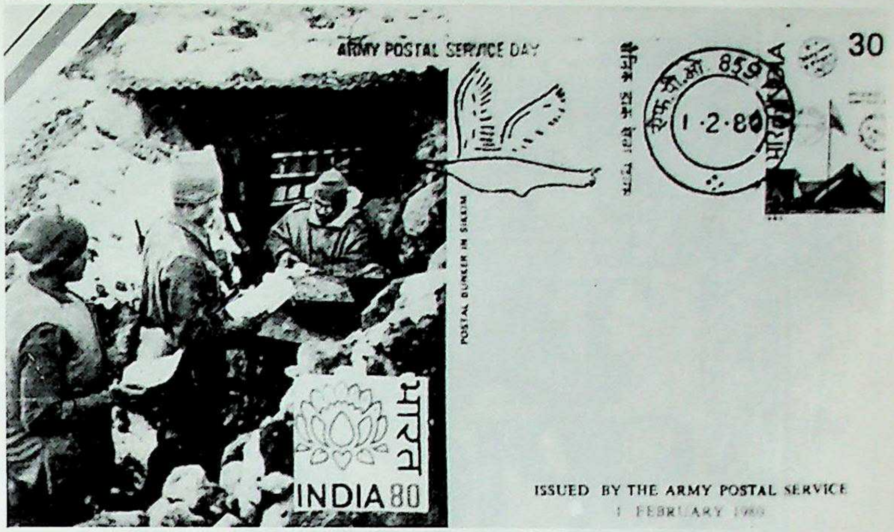
The industrial word has it th some of America's erstwhile mu national entities operating in In in the past are now seeking a co back there. One such, boothed in 1978 by the former Ja government and one of the to go, is the Coca Cola co glomerate. Jointed by others, Coke is now one of the first in line seeking government approval for reinstatement under the present policies of Prime Minister Indira Gandhi. Following suit also are such former illuminaries as IBM and the firestone Corporation, among others.

So far, it remains to be seen just how conciliatory India's reigning powers-that-be will be to the present chorus of commercial overtures now underway. For the most part, the outcome will depend on the current government's re-thinking of any policy changes it deems in order that would accommodate them. So let us see.

Until then, for all anyone can guess, thirsty Indians could well end up deciding to "Have A Pepsi" instead of "The Real Thing"! Or maybe both. Then, too, maybe neither. Duplications of the sort are seldom on tap, it appears.

– C. K. S.

ARMY POSTAL SERVICE DAY STAMP



Facsimile of the special cover issued by the Army Postal Service to commemorate the Army Postal Day of India at the International Exhibition of Stamps – 1980.

SAMSAD HONOURS FOR 14

Fourteen top artistes and musicologists will be conferred appropriate titles and fellowships of the Sangeet Peeth, the academic wing of the Sur-Singar Samsad.

The names of the recipients of the titles and fellowships were decided at the ninth meeting of the senate of the Sangeet Peeth at its recent meeting over which Mr. V. S. Page, chairman and chancellor, presided.

The recipients of the titles are vocalists Gangubai Hangal and Dr. Madurai Somusundaram (Svar-Vilas), Vijay Raghav Rao (bansari) and Chitti Babu (veena) who will get the Tantri-Vilas title, Mrs. Kumudini Lakhia (Kathak) and Vedantham Satyyanarayana Sarma (Kuchipudi)–Nritya-Vilas, Shankar-rao Appogaonkar (pakhawaj) and Palghat Raghu (mridangam)–Tal-Vilas.

Dr. Thakur Jaidev Singh (musicologist), veteran vocalist Sharad Chandra Arolkar and Guru C. N. Acharyalu will be conferred the Sharangdev fellowship and the late Acharya Kailas Chandra Deo Brahaspati will be posthumously given the Bharatmuni fellowship.

Besides, Ustad Bismillah Khan (shehnai) and vocalist M. S. Subbulakshmi will each get the Raseshwar award.

Dr (Mrs.) Kapila Vatsyayan vice-president of the Sangeet-Natak Akademi, New Delhi, will deliver the convocation address. Dr. (Thakur) Jai Deva Singh will deliver the first Acharya Brahaspati memorial lecture. Tark Tirtha Lakshman Shastri Joshi, chairman of the board of literature and culture, government of Maharashtra, will preside. Mrs. Sulochana Brahaspati, the wife of Acharya Brahaspati and his disciple and renowned vocalist, will also be honoured at the function.

VILLAGE GETS SOLAR PUMP

A solar water pump, the first of its kind in the country, has been installed at a non-electrified village in Gujarat state.

The pump, which is using solar energy to supply drinking water, was sponsored by the Department of Science and Technology in its effort to provide alternatives to diesel and other fuels.

The system consists of 16 solar "photovoltaic" modules and the energy is stored in two lead-acid batteries which can drive a motor pump or provide a limited amount of electric lighting.

NEW HOME FOR TERESA'S CHILDREN

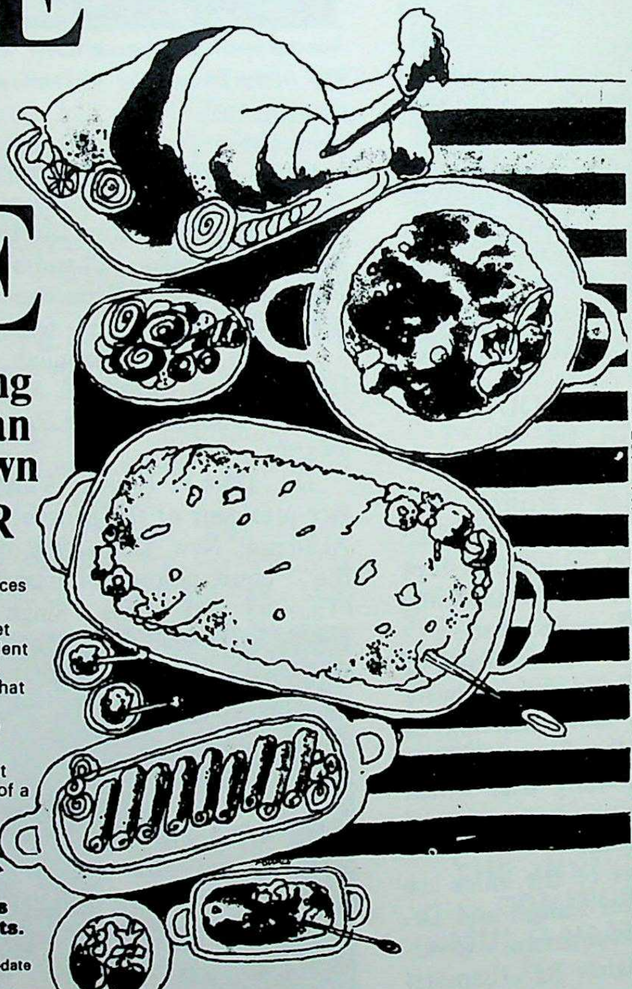
Abandoned children have found a new shelter in Chandigarh in the Shishu Bhavan, founded by Mother Teresa's Mission of Charity.

To begin with, six of them, all below six years, are being brought up in neat surroundings in the Bhavan premises in Sector 23. Of the six, five are handicapped, either mentally or physically.

Mother Teresa, Nobel Laureate, lit a lamp in the Bhavan nursery where the infants are being looked after by Sister Joya.

Mother Teresa has passed on the entire donation of Rs. 1.7 lakhs received by her from Mr. R. K. Dayal, Marketing Director, Bharat Petroleum, to be spent on the Shishu Bhavan.

THE SPICE OF LIFE



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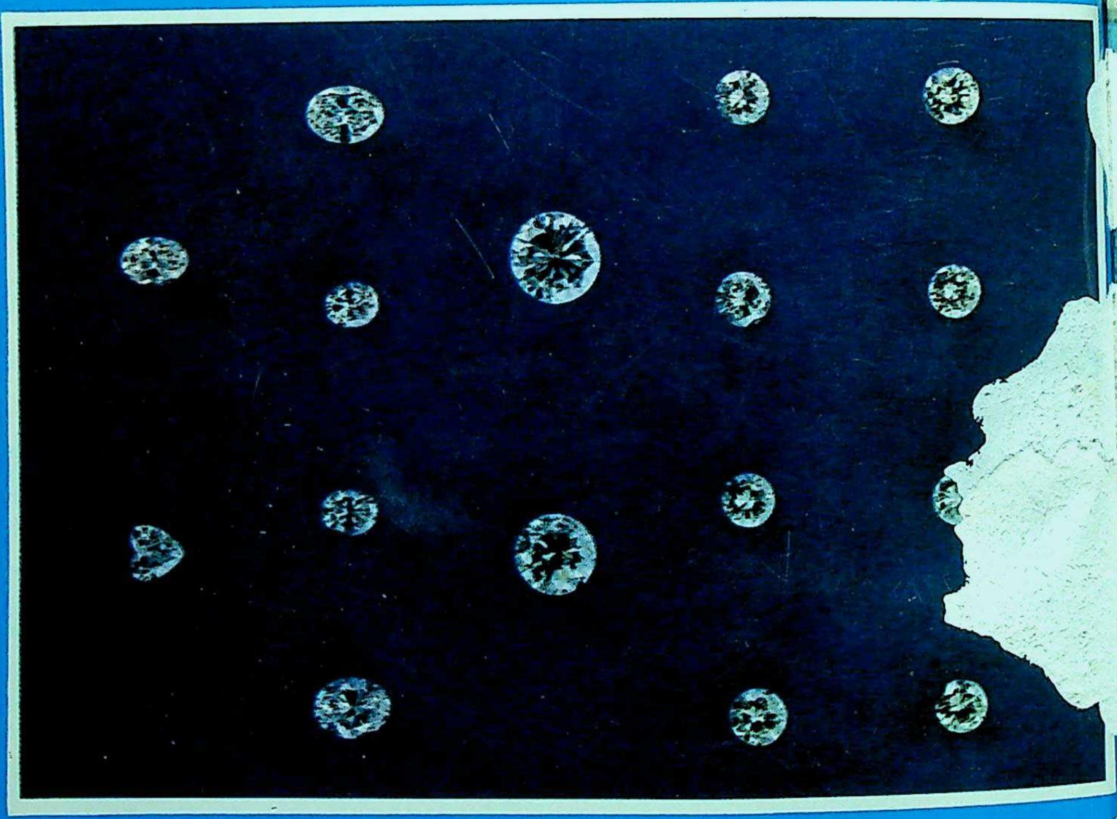

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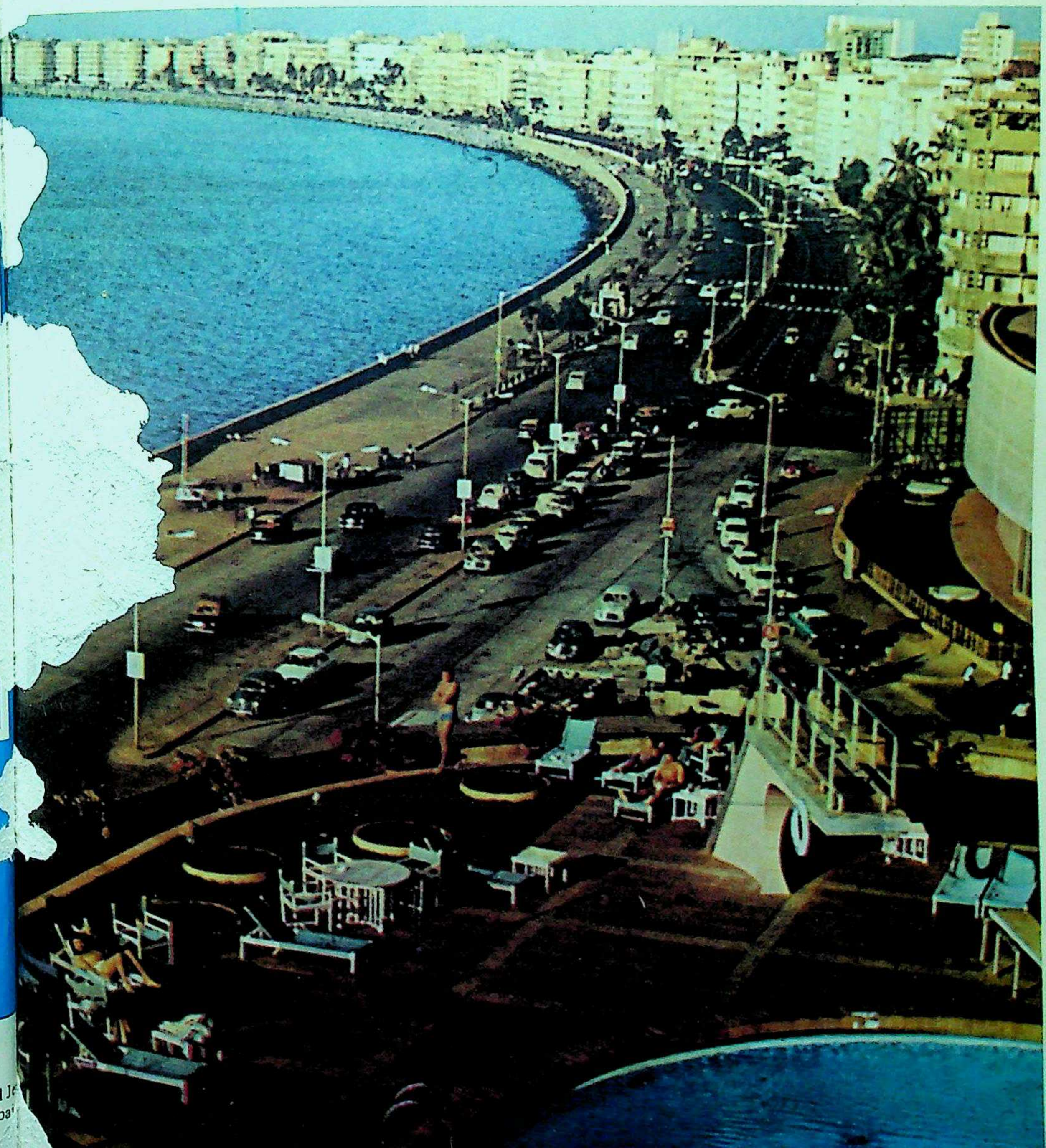

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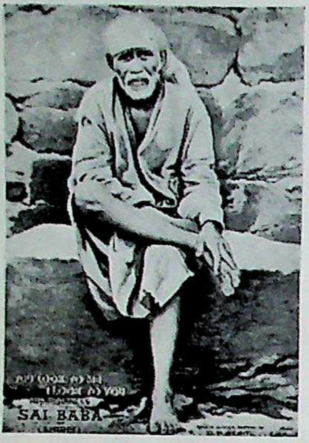

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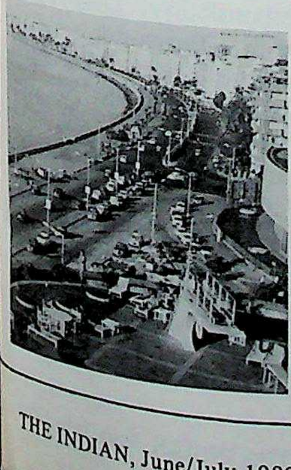

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Samaiki

Your Companion In Bombay

Dear Readers,

Many of you travel to Bombay – for business, sight seeing, pleasure, meeting or seeking relatives. How often have you felt annoyed by not knowing your way around, or having to sift through two fat volumes of telephone books for a simple number, or not reaching a service you want.

I am happy to bring you a special issue of the 'INDIAN' which will surely serve you companion in Bombay. Want an emergency service, looking for a hotel, choosing a place to eat out, desire a train connection, need hospital or health club! Just thumb through the issue and your problem is over.

This is a ready reference issue on Bombay. Keep it. Take it with you on your next trip there. See the wonders it does for you. I hope to bring you similar issues on other cities from time to time.

PUBLISHER

Rear View

K. N. VAID

SOUTH ASIA BLOCK

Recently, the President of Bangladesh wrote all countries of South Asia, namely India, Pakistan, Sri Lanka, Nepal, and Bhutan proposing a summit conference of the heads of governments to establish a community on the lines of ASEAN. He is reported to have stated that even Iran and Afganistan are welcome to join in. India has conveyed its acceptance of the proposal in principle though the level, timing and agenda for the conference are something she wants to consider. All other countries concerned have also conveyed the acceptance in principle.

Unlike ASEAN, countries of the South Asia have a lot many unsolved bilateral political problems that could either kill the idea itself or make the conference ineffective. On the other hand such a forum can help sort out all problems in due course and pave the way for effective economic and social cooperation. All countries of South Asia are at varying levels of poverty and development. They have common boarders. Trading within the region will benefit every country and reduce their dependence on the developed countries. General price levels of essential commodities will come down. Technology transfer and exchange of experts within the region will make installation of industrial infra structure cheaper, better and faster. Everyone stands to benefit from the regional co-operation. Let political problems not stand in the way of economic and social cooperation between countries of the South Asia Region.

MRS GANDHI CONSOLIDATES POWER

Nine States of the Indian Republic elected their assemblymen. Mrs. Gandhi's party has been voted to power in eight of the nine States and her trusted lieutinents installed as Chief Ministers. Now, except the States of Kerala, Tamil Nadu, West Bengal, Assam and Jammu & Kashmir, Mrs. Gandhi wields power in all the states as also at the Centre.

Analysis of the polling results reveals only small increase in the percentage of votes polled by Mrs Gandhi's party. Her victory is mainly due to the split in opposition votes. Janata Party of Mr. Morarji Desai has been beaten up beyond recognition and it is unlikely to survive much longer. The old Congress Party of Mr. Urs, Jagjivan Ram and Y. B. Chavan failed badly except in Maharashtra. The former Jan Sangh group, now called Bharatya Janata Party also made no gains anywhere. Even its committed cadre of R.S.S. seems not to have voted for it. The Communists improved their strength everywhere except in Maharashtra. Former Prime Minister Charan Singh made good showing in U.P. and Bihar only. Raj Narain who fielded 386 candidates won only 4 seats. The new assemblies who send up their representatives to the Upper House at New Delhi are sure to give majority to Mrs. Gandhi in that forum also. Thus, ends one drama that brings back Mrs. Gandhi to total power at all levels in India. She emerges as one of the most outstanding and powerful politicians in the World. Her party's victory is due to her personal efforts and charisma alone, and all credit goes to her for the political change in the country.

With power comes responsibility. With absolute power comes total responsibility. Only future will show how this power is utilized and responsibilities discharged. Prices particularly during 100 days of her rule-have risen as never before and people expect quick remedial action. Law and order situation is no better. Mrs. Gandhi will have to come up with really fast and effective measures to relieve misery of common folks and to restore a sense of safety and security in them.

There is also a fear in several quarters that she may bring back Emergency or something of that type. No one can say anything at present. Mrs. Gandhi keeps her own counsel shares her decision making with no one and is known for dramatic actions. The country and the economy does need discipline. It is in the interests of opposition parties to co-operate with the ruling party in restoring discipline and normalay and not to force Mrs. Gandhi to take decisions on her own.

NIRANKARI BABA ASSASINATED

Baba Gurbachan Singh, head of about six million Nirankaris was assassinated on April 24, 1980. The uncanny precision of carrying out the murder reminded one of JFK assassination. At 11 p.m. the Baba returned to the mission headquarters at Delhi and alighted from the front seat of his black Mercedes. Six carbine shots were heard fired. One bullet pierced his chest and he fell on a carpet dying on the spot. Another bullet killed his bodyguard who tried to protect him. Two other shots hit two other occupants of the car. The snipers fired the shots from the first floor room of the mission's guest house. The killers locked the room from inside, got out from the window whose grill they unhinged slid down a drain pipe and disappeared in the dark night. This was the fourth attempt on Baba's life.

The Nirankari mission was founded by the Baba's grandfather in 1919. Its 6 million followers are spread all over the world. It opposes casteism, dowry, alcoholism and other social evils. They shun ritualism and organise bhajans, satsangs etc. to realize God. Started as a sikh reformist group, its followers are drawn now from multitudes of Hindus with a large following in Maharashtra.

The Akali sikhs denounce Nirankaris and there have been alternations between the two during last few years. Nirankaris who profess non-violence have defended themselves thus far against violent attacks. Murder of the Baba brought out deep sorrow in their hearts. Said the Mandal Secretary, "Why should they do this to him. He was like a father to everyone and he even scolded us for being angry with his enemies. Why should such humanity be mistaken for weakness by those who believe in the right of might."

Baba's murder has shocked the nation. Search is on for the assaliants. But the murder bares out the deep lying instincts of violence in the Indian social fabric.

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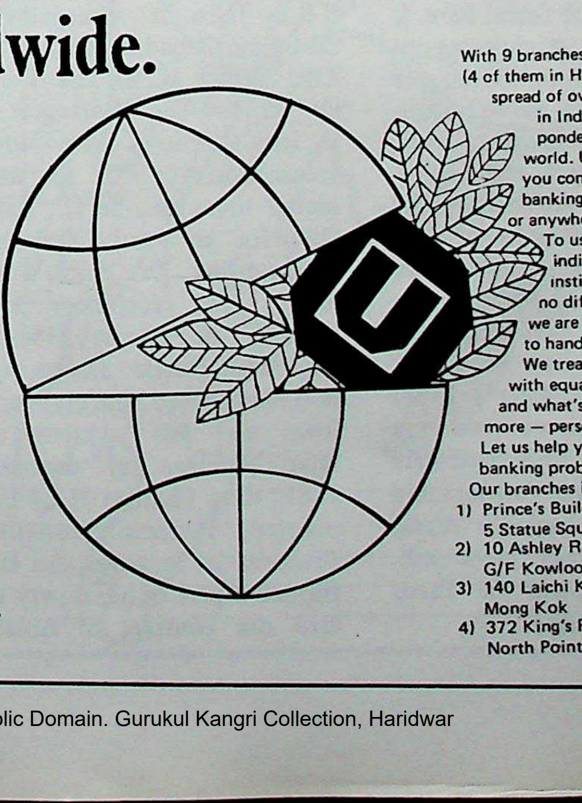

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BOMBAY

A GREAT METROPOLIS

The great metropolis of Bombay is the commercial capital of India and one of ten largest cities of the world. It is a tiny island hung across the mainland by a causeway. The Metropolitan Bombay holds over 6 million people in an area of about 460 sq. miles. nearly 2 millions live on the island only what is called South Central Bombay.

Bombay is cosmopolitan in every sense of the word. All languages of the world are spoken here – 249 to be precise. All regional communities of India live and work here. Bombay's sky skrapers match those of New York, Chicago and Hong Kong. Every type of food can be found here. It is Hollywood of India, churning out the largest number of movies per year in the world. Its movie houses, theatres, circus, museums, forts, beaches, craft centres, night clubs, schools, colleges, universities and the like have a character of their own. And strangely, no one seems to have a feeling of belonging to Bombay. Ask 100 men at random on the street, *"Aap ka Mulk"* ("where do you belong") I bet not even one person will say "Bombay". People have lived here for generations, made fortunes and still long to go back to *Mulk,* which of course they never will. Only exception might be Parsis and Kolis (Fisher folks).

Bombay was originally no town at all. There were seven islands of Colaba, Boribunder, Byculla, Worli, Matunga and Mahim. Kolis – the fisher folk lived in the islands. It is much later that bridges and causeways connected these islands, fortune seekers pushed out the Kolis to back-waters of sea and made present day Bombay.

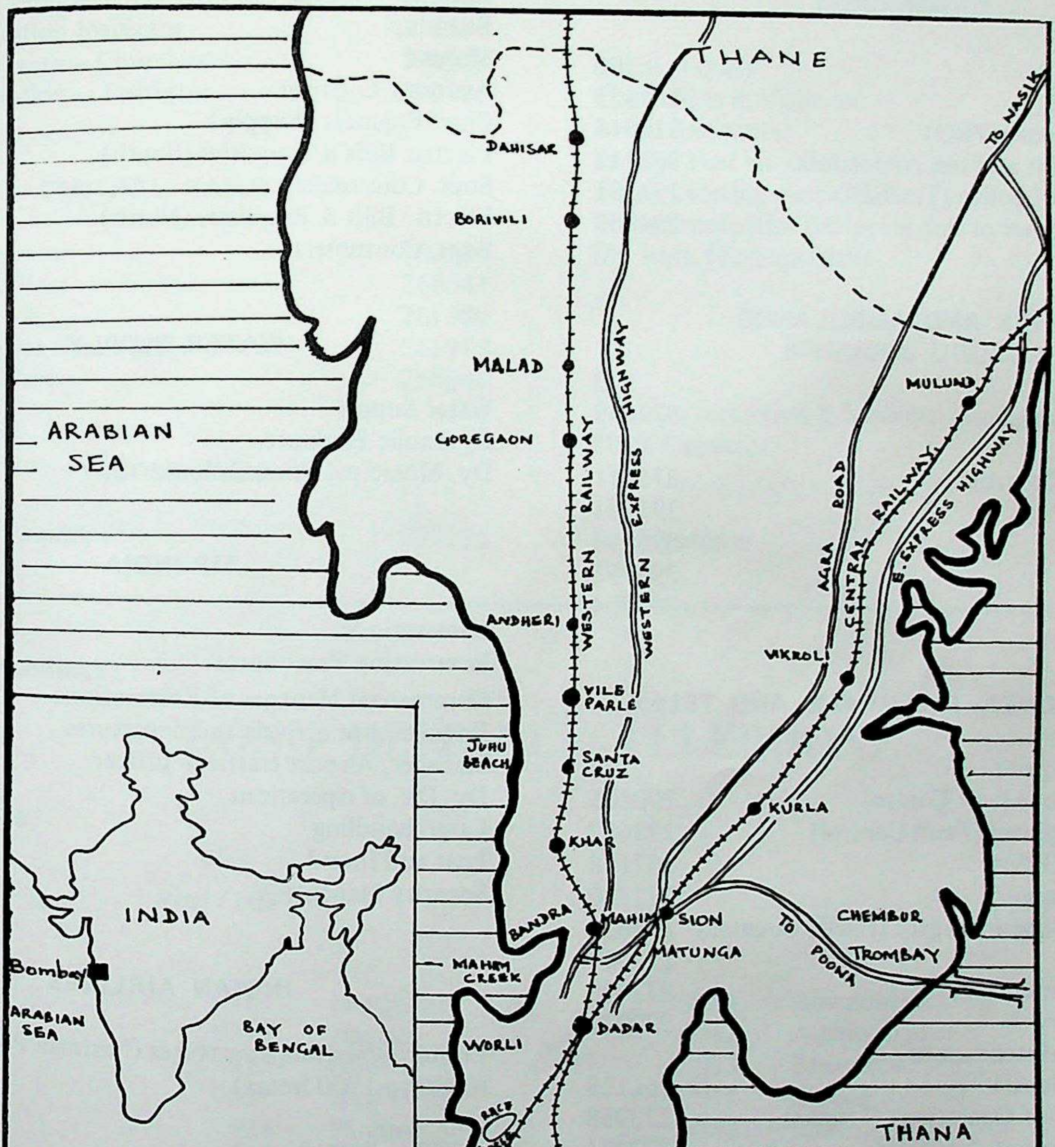
The origin of its name is not known for sure. The name may have been derived from Mumba Ai or Maha Amba – the patron goddess of Kolis or from the Portugese name Bombain meaning "Good bay". Historically, Bombay was first known to be part of the great Mauryan Empire (273-232 B.C.). Then it changed hands till Sultan Bahadurshah, the Silhara King ceded it to the Portugese in 1534. The Portugese King D. Joas III found these "wretched volcano islands" of no use and rented them to one Dr. Pracia da Orta for an yearly quit rent of £85 sterling. Dr. Pracia's houses, farms and fortresses are stil standing in Bombay. In 1625, an Anglo-Dutch fleet captured Bombay, looted and plundered the town and left suddenly. There after Bombay lay deserted. In 1661, King Charless II of England married Princess Catherine de Braganza of Portugal and Bombay formed a part of her dowry written into the contract of Alliance of Marriage. In 1668, the British East India Company and Sir George Oxenden was sent as its first Governor.

For almost two hundred years that followed, Bombay was found a place of no consequence, little importance and greatly abgorred by the British and the Europeans. The British were pestered by Marathas Mughals, Nizam Karnataka rulers, the Dutch and the French. The British built a Fort and a port at the tip of Boribunder island and naval base at Colaba. "It will be easy to vacate from here and take to high seas in case of calamity", wrote a Governor.

Bombay's fortunes began to change after 1857 when the whole of North and East India was rocked by a revolt against the British. The latter decided to build an alternative power centre at Bombay resulting in a great deal of fortification and construction. Then came the American Civil War that dried up British supply of cotton and other raw materials from the American colonies. India was exploited as an alternative source and Bombay boomed to new heights. Cotton mills, tea, opium silks, foods all started moving to England. Bombay was the busiest harbour. It's population rose from 10,000 in 1857 to 80,000 in 1865. However, when the Civil War

America ended (1865), the speculation market in Bombay fell. The traders had to seek fresh pastures. In the years that followed, the Bombay merchants known as India Traders opened up China coast towns and went as far up as Shanghai. They also began trading with Burma, Singapore and Malaya. Large scale trading developed with the british East African Colonies (Kenya and Uganda) and South Africa. India traders made money brought a lot of it to Bombay and invested in building up this city.

There can be no big or great city without its virtues and vices. Bombay has both in full measure. For a majority of those who live here, it is a place to eke out a living; for the rich it is a place where their dollar buys them more than anywhere else in the world. Bombay is India's best run city and has the best communication and transport systems. It is also the Gateway to India.


THANE
TO NASIK
DAHISAR
BORIVILI
MALAD
GOREGAON
ARABIAN SEA
WESTERN RAILWAY
WESTERN EXPRESS HIGHWAY
AGRA ROAD
CENTRAL RAILWAY
E. EXPRESS HIGHWAY
MULUND
ANDHERI
VIKROLI
VILE PARLE
JUHU BEACH
SANTA CRUZ
KURLA
KHAR
INDIA
Bombay
ARABIAN SEA
BAY OF BENGAL
BANDRA
MAHIM
SION
MATUNGA
TO POONA
CHEMBUR
TROMBAY
MAHIM CREEK
DADAR
WORLI
RACE COURSE
THANA CREEK
MALABAR HILL
CHURCH GATE
MARINE DRIVE
V.T. (VICTORIA TERMINUS
NARIMAN PT.
COLABA

IMPORTANT PHONE NUMBERS

Ever been stuck for the right number at a crucial time? Here is a guide to who to call should anything go wrong. Generally, try the first numbers in the section to begin with. If nothing happens, then work your way down the list.

POLICE

Police	100
Police Control	261855
ACP Shringarpure (PRO)	310315
'Road Hogs', hit and run complaints	268111
Asst. Comm. of police (Traffic)	234191
Dy. Commissioner of Police	234030

FIRE AND AMBULANCE

Ambulance	102
Ambulance Garage	379643
Fire Brigade	101
Fire Brigade Control	376111
For Fire only	395991
	395992
	395993
	395994

TELEPHONES, TELEGRAMS AND TELEX

Telephone repairs	198
Local telephone fault Control	290101
Assistant Engineer (Fault Control)	293687
Complaints Officer	267118
Telegraphs enquiry	272320
Asst. Chief Superintendent (Public Counter)	259653
PRO	272007
Chief Superintendent	272403
Telex Enquiry	272037
Traffic Superintendant of Operations (local)	261125
Traffic Supt. of Operations (Trunks)	273058
Intelex enquiry	272321
Asst. Engineer Telex Exchange	270448
Divisional Engineer	272778

ELECTRICITY (BREAKDOWN SERVICE)

Colaba to Byculla/Haji Ali	314242
Byculla/Haji Ali to Sion/Mahim	445952
Bandra to Jogeshwari	533530
Goregaon to Bhayandar	691312
Kurla to Vikhroli	551759
Bhandup	581614
Mulund	581493
Assistant Engineer	219191
Chief Engineer (Supply)	240872
Electric Bills & Enquiries (South)	219191
Supt. Consumers	213990
Electric Bills & Enquiries (North)	446051
Supt. Consumers	446051

WATER SUPPLY

Water Supply	336244
Hydraulic Engineer	269221
Dy. Municipal Commissioner	268251

AIR-INDIA

Reservations	233747
Reservation Procedures	270016
Commercial Manager of Reservations	234152
Enquiries for arrivals and departures	533221
Manager, Airport traffic – officer	535471
Dy. Dir. of operations	535461
Cargo handling	535471
Lost and found	535471
Security Manager	535461

INDIAN AIRLINES

Enquiries/arrivals/departures (Nariman Point)	233031
(0800 to 1900 hours)	233131
	233262
(1900 to 2100 hours)	233031
(2100 to 0800 hours)	233521
	233154
Enquiries/arrivals/	536363
departures (at airport)	536364
	536365
Senior PRO	531391
Duty Officer	535481
	531392
Dy. Operations Manager	531391
Operations Manager	535481

Reservations/Confirmations/	233031 535481
Cancellations (Airport)	531592
Reservations Manager	233031
Cargo lost & found (Security Officer)	535481
Vigilance Officer	531391
Asstt. Commercial Manager (Cargo)	531103

WESTERN RAILWAY

Reservation from Bombay Central	375986
Chief Reservation Inspector	275986
Reservation from – Churchgate	291952
Chief Reservation – Inspector	290903

CENTRAL RAILWAY

Reservations	263584
Efficiency Officer	268041
Chief PRO	261309
Information for claims (CR)	261913
Sr. Claims Officer	268041

INCOME TAX

Income Tax enquiries	299131
First Income Tax Officer	291418
Dy. Director of Inspection	256130
Commissioner	298966

CUSTOMS

Baggage enquiries	260234
Rummaging Supt.	268231
Collector of Customs	266341

POST OFFICE

Postal enquiry	263956
Complaints & Vigilance	268121
Asstt. Postmaster	261806
Foreign Post enquiry	261791
Airport sorting mail office	532118
Transit mailoffice (Airport)	532595
Dy. supt. (Foreign Mail)	531478

SPURIOUS DRUGS

Food Adulteration & Spurious drugs	542361
Chief Inspector	272171 272116 272047
Commissioner	538948

FROM BOMBAY:

LONG DISTANCE TELEPHONE

Direct dialling

City	*Area Code*			*City*	*Area Code*
Agra	0562	Mangalore	9284	Ahmadnagar	152
Ahmedabad	0272	Nagpur	0712	Aurangabad	152
Amravati	925	Nasik	923	Bangalore	153
Belgaum	0831	New Delhi	011	Baroda	152
Bhiwandi	924	Panjim	0832	Bhavnagar	152
Bhopal	0755	Pune	0212	Dhulia	152
Calcutta	033	Sangli	927	Hubli	153
Chandigarh	0172	Surat	0261	Jamnagar	152
Coimbatore	0422	Vashi	922	Kolhapur	153
Gandhi Nagar	0271	U.K.	900	Rajkot	153
Indore	0731			Ratnagiri	153
Jaipur	0141			Raipur	152
Jalgaon	926			Secundrabad	153
Jullundhar	0181			Sholapur	153
Madras	044			Ulhasnagar	151
Madurai	0452			Wardha	152

Dial for instant connection. Dial the number and give the operator name of the town and telephone number.

HOSPITALS FACILITIES

Ashwini Hospital, Colaba

Medicine, Surgery, Gynaecology, Paediatrics, Radiology, Nuclear-Medicine. Ambulance and blood bank facilities.
Phone: 213161

Bhabha Hospital, Bandra

Medicine, Surgery, Gynaecology Paediatrics, Skin & V.D.
Ambulance facilities
Phone: 533775

Bhabha Hospital, Kurla

Medicine, Surgery, Gynaecology, Paediatrics, Radiology.
Ambulance facilities.
Phone: 551941

Bhatia Hospital, Tardeo

Medicine, Surgery, Gynaecology, Paediatrics, Radiology, Nuclear Medicine.
Ambulance facilities
Phone: 373614/377542

Bombay Hospital, Dhobitalao

Medicine, Surgery, Gynaecology, Paediatrics, Radiology, Nuclear-Medicine.
Ambulance and blood bank facilities
Phone: 297100

Cama Hospital, Dhobitalao

Gynaecology.
Phone: 263123

Cooper Hospital, Vile Parle

Medicine, Surgery, Gynaecology, Paediatrics, E.N.T., Ophthalmology, Skin & V.D.
Ambulance and blood bank facilities.
Phone: 576616

E.N.T. Hospital, Flora Fountain

E.N.T.
Ambulance facilities,
Phone: 255321

Eye Hospital, Parel

Ophthalmology
Phone: N.A.

G.T. Hospital, Dhobitalao

Medicine, Surgery, Gynaecology, Paediatrics, E.N.T., Skin & V.D.
Ambulance facilities
Phone: 266464/262369

Harkisondas Hospital, Charni Road

Medicine, Surgery, Gynaecology, Paediatrics, Radiology, Nuclear Medicine.
Ambulance facility
Phone: 352701

Jaslok Hospital, Pedder Road

Medicine, Surgery, Gynaecology, Paediatrics, Radiology, Nuclear Medicine.
Ambulance & Blood Bank facilities
Phone: 351466/351468/351469

Jerbai Wadia Children's Hospital Parel

Paediatrics.
Phone: 441156

J. J. Hospital, Byculla

Medicine, Surgery, Gnaecology, Paediatrics, E.N.T., Ophthalmology Skin & V.D.
Ambulance and blood bank facilities.
Phone: 339500

K.E.M. Hospital, Parel

Medicine, Surgery, Gynaecology, Paediatrics, Cardio Vascular Surgery, E.N.T., Ophthalmology, Pathology, Skin & V.D.
Ambulance facilities. Blood Bank.
Phone: 442201

L.T.M. G. Hospital, Sion.

Medicine, Surgery, Gynaecology, Paediatrics, E.N.T., Ophthalmology, Skin & V.D.
Ambulance facilities
Phone: 476381/972737

Lotus Eye Hospital, Juhu

Ophthalmology,
Ambulance facilities.
Phone: 253092

M.G.M. Hospital, Parel

Tuberculosis.
Ambulance facilities.
Phone: 442575

Nanavati Hospital, Juhu.

Medicine, Surgery, Gynaecology, Paediatrics, Skin, & V.D., Radiology.
Ambulance and blood Bank facilities.
Phone: 575611

National Hospital, Mahim

Medicine, Surgery, Gynaecology, Paediatrics, Skin & V.D., Radiology.
Ambulance facilities.
Phone: 451063/453271/453272

Navraji Wadia Women's Hospital, Parel

Gynaecology
Phone: 447710/445052/443313

Saifee Hospital, Charni Road.

Medicine, Surgery, Gynaecology, Paediatrics, Radiology, Nuclear Medicine.
Ambulance facilities.
Phone: 356731

Sarvodaya Hospital, Ghatkopar

Medicine, Surgery, Gynaecology, Paediatrics, Skin & V. D., Radiology.
Ambulance facilities.
Phone: 582332/582237/581025

St. George Hospital, Bori Bunder

Medicine, Surgery, Gynaecology, Paediatrics, E.N.T., Ophthalmology Skin & V. D.
Phone: 264242

Tata Memorial Hospital, Paral

Cancer
Ambulance and blood bank facilities
Phone: 448341

HEALTH CLUBS

Centaur Hotel.

Santa Cruz (East) Phone: 535431 Massage: Vibro, Olive Oil, Nerve, Herbal Oil. For members Rs. 22, for guests Rs. 30, for residents Rs. 25. Sauna: for members Rs. 22, for guests Rs. 20, for residents Rs. 15; 2 tennis courts. Jogging track on the terrace, pool. 1 Keep Fit Room: Machines for reducing and toning muscles.
Membership: From Rs. 1,200 to Rs. 1,600 for various facilities. From Rs. 1,800 to Rs. 2,400 (couples)
Timings: 8 a.m. – 9 p.m.

Figurette

Shanti Bldg. No. 2, 2nd Floor, 19 Pedder Road.
Phone: 369679
Sauna/steam bath: Rs. 12, Message Rs. 12.
Membership (Life) Couples: Rs. 4,000. Single: Rs. 2,500. Yearly (Couple) Rs. 1,300. Yearly (single) Rs. 700.
Timings: Ladies: (Monday, Wednesday, Friday) 7 a.m. – 7 p.m. Gents (Tuesday, Thursday, Saturday) 10.30 a.m. – 5 p.m.
Branch: Bajaj Nivas, 7/2 Linking Road Bandra.

Holiday Inn

Juhu Beach.
Phone: 571425
Gymnasium, Squash Court, Billiard Room, Sauna Bath. Free for members. Massages: Swedish, Japanese, Coconut oil, Powder – Rs. 15. Steam bath being installed.
Membership: Individual Rs. 1,250. Couples Rs. 1,800. Outsiders admission: Rs. 10.
Timings: 7 a.m. – 9 p.m. (For Ladies and Gents.)

Health Club: Taj Intercontinental

Appolo Bunder Road.
Phone: 243366
Steam/Sauna bath: Rs. 20, Whirlpool: Rs. 20, Gymnasium: Free.
Membership rates: Rs. 1,600 (Gents) Rs. 1,200 (Ladies) Rs. 2,000 (Couples) Extra for non-members: Rs. 20.
Timings: 7 a.m. – 9 p.m.

Kaivalyadhama Ishwardas Chunilal Yogic Health

Subhas Road.
Phone: 310494
Entrance fee: Rs. 20, Monthly Rs. 25 Physical Examination: Rs. 20 (Course given: Regular classes for yoga (Personal guidance)
Timings: Men 6.30 a.m. – 9.00 a.m.
6.00 a.m. – 7.30 p.m.
Women: 7.00 a.m. – 10.00 a.m.
4.00 p.m. – 7.00 p.m.
(To get admission medical examination required)

Oberoi Towers

Nariman Point. Phone: 234343 Sauna/Turkish bath: Rs. 30 (only for guests) Medicated Turkish bath Rs. 10. Full body massage, vibro massage Rs. 20. Jet massage, Whirlpool: Rs. 25. Body Shampoo (Ladies only): Rs. 10. Infra Red ray treatment: Rs. 10.
Timings: Males: 7.00 a.m. – 9.00 p.m.
Females: 7.00 a.m. – 8.00 p.m.

Pool & Health Club

Membership fee for a single person ranges from Rs. 1,500 – Rs. 1,900/per year.

Sun 'N Sand

Juhu Beach
Phone: 571481
Sauna bath: Rs. 15, Oil Massager Rs. 25, Vibro Massage: Rs. 30. Gymnasium: Free for members Outsiders: Rs. 8
Membership: Rs. 750 (Individual) Rs. 1,200 (Couple)
Timings: Gents 8.00 a.m. – 10.00 a.m.
4.00 p.m. – 9.00 p.m.
Ladies 10.30 a.m. – 3.30 p.m.

Slimelle

500, V. Patel Road.
Phone: 545469
(Health Clinic run on medical basis) Charges depend on medical check up. Minimum charges: Rs. 200 for 12 days' course. Course includes medical checkup. Low heat sauna. Circulation massage.

Talwalkar's Health Centre

Kamala Mansion, 5A, Peddar Road.
Phone: 382574
Gymnasium: Yearly (Adults) Rs. 400, (Boys/Girls) Rs. 300. Gymnasium Sauna/Steam bath Yearly (Adults) Rs. 800, (Boys/Girls) Rs. 700. Sauna-Steam Bath Yearly (Adults) Rs. 500. Yoga yearly (Adults) 400. (Boys/Girls) Rs. 300. Gymnasium-Yoga Yearly (Adults) Rs. 650 (Boys/Girls) Rs. 500. Life Membership (for all the above course except massage) Rs. 3,000.
Timings: Gents: 6.00 a.m. – 10.00 a.m.
Weekdays: 4.00 p.m. – 8.30 p.m.
Karate: Monday-Wednesday-Friday 1st Batch: 5.30 p.m. 7 p.m. 2nd batch 7 p.m. – 8.30 p.m. Admission Fee: Rs. 20 Half Yearly Rs. 350. Quarterly: Rs. 200 Karate Outfit Rs. 65. Medical check-up by qualified physician Rs. 20.
Exercise costumes, athletic-supporters, towels and lockers are available.

Talwalkar's Health Club

Bharatiya Krida Mandir (Stadium) Naigon X Road, Near Sahakar Nagar, Wadala. Figure Control: through Electro-Mechanical Trimming Equipment – Vibro-belt, Vibro roller, Health walker, Exercycle etc. Short Term 'Reducing' Package programme (12 sittings) Rs. 300 includes Figure Control, Gym Exercise, Sauna/Steam Bath, Massage Dietetic Advice, and free medical check-up.

Talwalkar's Gymnasium Club

Gohil House, L.J. Road, next to Citylight Cinema, Mahim.
Phone: 456310.
Judo Classes (3 days/week Mondays, Wednesdays, Fridays) 1st Batch 5 p.m. – 6 p.m. 2nd Batch 6 p.m. 7 p.m. 3rd Batch 7 p.m. – 8 p.m. Half Yearly Rs. 275. Quarterly Rs. 60. Judo Outfit Rs. 65.

Yoga Institute

Santa Cruz (East)
Phone: 532185

1. Sunday 9.30 Sat Sangh. Free.
2. 7-day residential camp for orientation (Board, Lodging and tuition included Rs. 180).
3. 21 day better living course held on the 1st Sunday of every month Rs. 35.

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A well established African affairs news agency based in London's Fleet Street, the heart of Britain's newspaper world, wishes to expand into magazine publishing for the African market. We are proposing to publish a magazine for the business community in Africa and therefore, seek financial collaboraters who will simply have one main interest in mind – profit. We have prepared an extensive market reasearch study to ensure the success of this magazine. Any prospective financer(s) interested in the project can write to: **Managing Editor, Harambee African News Service, Suite No. 411, London International Press Centre, 76 Shoe Lane – Fleet Street, London EC4 (England). Telephone: 01-353 0186. Telex: 23862 (Prescent G) Attn: Harambee.** We will also supply our references before getting into any final decisions. For those who think magazine publishing is not a profitable venture, a look at the publishing gold mine for the African market will easily convince anyone of the future which lies in publishing for the African market from Britain.

HOTELS IN BOMBAY

(Selected list only)

FIVE AND FOUR STAR	PHONE NO.
Taj Mahal Inter-Continental	243366
Oberoi Towers	234343
Holiday Inn	571425
Sun-n-Sand	571481
Welcome Sea Rock	400050
President	219141
Bombay International	299260
Natraj	294161
Horizon	571411
Centaur	535431
Ambassador	291131
Heritage	394891
Juhu Hotel	571401

Other good Hotels Western Style Down Town areas

Apollo	230223
Astoria	299171
Delamar	292848
Deplomat	231426
Elphinstone	262907
Faryias	215911
Manora	264758
Grand	268211
Metropole	266338
Mirabelle	291091
Miramar	211544
Rajdoot	269129
Sea Green	296107
Ritz	295061
Tip Top	353508
Shalimar	361411
West End	255121

Central Bombay Area	Phone No.
Amigo	463685
Claridge	374018
Fort View	472166
Hill Top	457321
Parkways	453361

(Bandra – Santacruz Area)

Apsara	535798
Airways	580161
Dimple	577468
Kings	579141
Mayura	545561
Oriental Palace	547381
Aganta Palace	536351
Pali Hills	541072
Guru	536461
Transit	571087
Ceasars Palace	535866
Imperial Palace	577934

Daisy Lawson Hostel

Mayor House, Cooperage Bombay-400 001, Phone: 231066 3 beds in a room. Breakfast and dinner Rs 22 per day.

Dipti Dhaman Hostel (Y.W.C.A.)

53, J. Prakesh Road, Bombay-400 058, Phone: 575467 Only for women earning Rs. 400 and less. Common Dorm: Rs. 150, 2 in one: Rs. 170, 3 in one: Rs. 160, Guest Room: Rs. 12.60 per day. Can stay only for 2 weeks. Breakfast and dinner. Lunch supplied on Sundays and Bank holidays. Room available after 3 weeks.

Elphinstone College Hostel

Phone: 294581, Term Charges: Rs. 88, Deposit: Rs. 15, Mess Charges: Rs 15, Dinner, Lunch, Breakfast extra. Only for Elphinstone College students.

Hostel For Parsee Women

83, Annie Beasant Road, Phone: 373703, Minimum: Rs. 60, Maximum: Rs 200–250, Breakfast, Dinner.

Hostel For Working Women

172, Shastri Marg, Bombay-400 070, Phone: 551140, Lodging: Rs. 60 (For those earning 300 and less). Dinner (Compulsory) Rs. 60 for those above Rs. 300, 1 per cent extra.

Salvation Army Red Shield Hostel

30, Mereweather Road, Phone: 241824, Dorm: Rs. 25 per day, Double Room Rs. 65 per day. Breakfast, Lunch, Dinner (Non Veg).

Salvation Army Hostel (Men)

172, Maulana Azad Road, Bombay 400 008, Phone: 371346, Dorm: Rs. 20 (per bed), 3 in one: Rs 6.50. Allowed on for 2 weeks. Bedsheet, Pillow and Lock.

St Xavier's Boys Hostel

Mahapalika Marg, Bombay-400 00 Phone: 266664, Rs. 200 per term. Outsiders allowed only there are if extra rooms.

Sophia College Hostel

B. Desai Road, Bombay-400 026, Phone: 825184, Rs. 8 a day for food (breakfast, lunch, dinner). Lodging 500 per term. For Sophia College students only.

Working Women Graduate Union

Sir Purshotamdas Thakurdas Hostel, Sasoon Docks, Phone: 213742, 55 per cent of the Gross Salary. Women earning above Rs. 1,200 not allowed. Breakfast and Dinner. No Lunch.

Villa Theresa Women's Hostel

66, G. Deshmukh Marg, Bombay-400 026, Phone: 351015. Rs. 300 per month. Breakfast, Dinner, Lunch.

Y.M.C.A. International House

18, Y.M.C.A. Road, Bombay-400 008, Phone: 891210/891191/891240. Double bed A/C Rs. 90, Non A/C Rs. 80, Single bed A/C Rs. 65, Non A/C Rs. 40. Booking 15 days in advance.

Y.M.C.A. (Procter branch)

19, Robsch Street, Bombay-400-011, Phone: 378457. Rs. 8-10 per day. No meals.

Y.M.C.A. (student branch)

412, Dr Bhadkambar Marg, Bombay-400 004, Phone: 354534. Can stay for 4 months only Rs 175. No meals. Full till March/April 1980.

Y.W.C.M. International

18, Cama Road, Bombay-400 039, Phone: 230445/230598. Single Room Rs. 50 A/C. Double Room Non A/C Rs. 60 and A/C Rs. 70. No breakfast. Service charge: 5 per cent. 15 days maximum stay.

Y.M.C.A.

12, N. Parekh Marg, Bombay-400 039, Phone: 230079/231268 (only for members). Single room: Rs. 15, 2 in one: Rs. 10, Maximum time: One week, Breakfast: Rs. 3.25. Only on Sundays.

MAJOR RAILWAY TRAINS

To Delhi (1540 Kms.)

Train	Days	Dept. Bombay	Arr. Delhi	Time taken
Punjab Mail	Daily	1630	2030	28 hrs.
Frontier Mail	Daily	2030	1850	22 hrs.
Rajdhani Superfast (All A/c.)	3 & 7	1600	0850	17 hrs.
Pascham Express (All A. C.)	3 & 7	1100	1000	23 hrs.
Jammu Superfast	1 & 5	0625	0125	17 hrs.

To Calcutta (1970 Kms.)

Train	Frequency	Dept. Bombay	Arr. Calcutta	Time Taken
Gitanjali (Chair Cars)	1, 3, 5, 7	0600	1155	30 hrs.
Calcutta Mail	Daily	1915	0710	36 hrs.
Calcutta Express	Daily	2135	1435	41 hrs.

To Madras (1280 Kms.)

Train	Frequency	Dept. Bombay	Arr. Madras	Time Taken
Madras Mail	Daily	2210	0510	31 hrs.
Madras Express	Daily	1430	1630	26 hrs.

To Hydrabad (800 Kms.)

Dept. 200, Arr. 1120, Time taken 13 hrs, Daily.

To Lucknow (1420 Kms.)

Dept. 1120 Arr. 1625 Time taken 29 hrs. Daily.

To Bangalore (1220 Kms.)

Dept. 2030 Arr. 2110 Time taken 24 hrs. Daily.

To Trivandrum (2062 Kms.)

Dept. 1555 Arr. 1210 Time taken 44 hrs. Daily.

To Ahmadabad

Train	Frequenty	Dept. Bombay	Arrival	Time taken
Saurashtra Express	Daily	0750	1940	12 hrs.
Saurashtra Express	Daily	0750	1940	12 hrs.
Gujarat Express	Daily	0550	1550	10 hrs.
Gujarat Mail	Daily	2115	0620	9 hrs.

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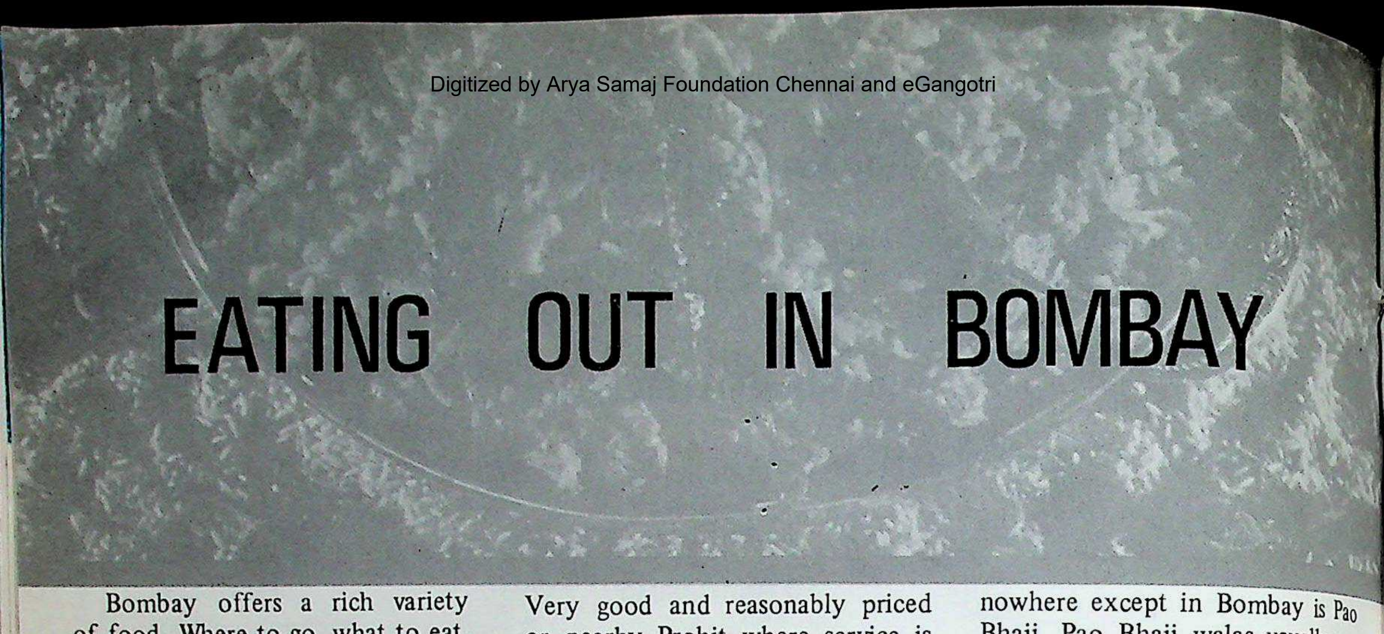

EATING OUT IN BOMBAY

Bombay offers a rich variety of food. Where to go, what to eat, what time to eat, how much to spend: these are some of the considerations that affect your decision. You can have a five dishes with rice and chappati meal from Rs. 3.50 to Rs. 5.00. All depends on you. Best food is not always expensive. The real issue is your mood, purse, time and company.

Bombay has thousands of Udipi as well as Bhaiya restaurants' that serve a *thali* for about Rs. 3.50, vegetarian of course. You get two vegetable dishes, two dhal dishes, one yoghurt, one sweet dish, puris or chappati, rice, salad and pickles in a thali. Puris/chappatis and rice is served in limited quantity, other dishes in unlimited quantity. Food is clean, good, warm and promptly served. You are expected to eat and clear out. These restaurants work on mass scale production, large turnover on lower margins. Just walk in any street corner place and you have a belly full meal. If you are in mood of authentic Marathi meal, go to Veerkar's in Girgaum. The place is over 200 years old, reasonably clean and food is not expensive. If you like a typical high class Gujarati meal go to Thackers near Metro in Dhobi Talao. The place is air conditioned, 'A' grade, serves excellent gujarati meals, service is courteous and charges are about Rs. 20 per head for all that you can eat. Other place is Samrat in Churchgate. Very good and reasonably priced or nearby Prohit where service is polite and in silver ware, not expensive, ranges from Rs. 10 to 20 per head. These are all vegetarian places.

VEGETARIANS

Bombay is the best place for vegetarian meals. All Udipi, Bhaiya, Gujarati and Marathi restaurants are vegetarians. But all Chinese, Continental and Mughlai restaurants serve nen-vegetarian food. You can get vegetarian Chop Suey, Sweet and Sour dishes, or vegetarian sizzlers at most restaurants including Taj, Oberoi, Gaylords, President, Centaur and a host of other places.

PAU BHAJI

A unique food institution found nowhere except in Bombay is Pao Bhaji. Pao Bhaji walas usually are road side mobile restaurants who appear after seven in the evening and stay open the whole night. They serve you a special concoction of mixed vegetables, cooked in your presence, according to your choice and served piping hot with specially baked bread. Price ranges from Rs. 5 to Rs. 50 per meal depending on what you want and order. Some good places to go to are in Kalbadevi, Masjid Bunder and Thane areas after 10 p.m. or 1 p.m. after taking late night movie or theatre.

Apart from all these places, there are Irani Continental, Mughlai and Chinese restaurants where you can invite your guests for a leisurely meal. Beer is served at most places. Hard liquor is served only at Select places, if you have a permit or if you are generous with tip given in advance. Details are given below:–

Irani Restaurants

Most of them have seen better days some are seedy, rundown and unhygienic. Call them what you will but Irani restaurants are still the essence of Bombay. An integral part of the city's culture, they are in slumming contrast to the more modern, snazzy grade-one restaurants. Though their meat can be as tough as leather and the masala ranges from too pungent to totally insipid, they have their roots in the city's history. With their spacious interiors, antique bent-willow chairs and friendly waiters who rattle off the menu at a moment's notice. Irani restaurants retain an old-world charm and atmosphere. And Bombay without them, just wouldn't be Bombay at all.

CAFE ROYAL

Where there's beer there's a crowd. And this cafe with its juke boxes and slot machines is invariably full. Their biryani however lacks masala and the meat generally proves to be tough. But their bread pudding evens the score. The other dishes worth trying are the special club sandwiches. A place you ought to visit if you're around the area.

CAFE EXCELSIOR

Originally called cafe Hornby, this is a place worth visiting. Their chicken biryani is substantial enough for two; and their fried fish minus the gravy is simply delicious. They also have cakes and pastries which not only look but actually are appetising.

CAFE EXCELSIOR (OLD)

More a place for light snacks and tea than for good food. Their biryanis are too pungent and both their chicken and mutton masala are difficult to get through. Try their egg bhoorji which is inexpensive and quite substantial. The mutton & chicken rolls, veg & non patties are worth a try. If you're disappointed you can always lodge a complaint with the manager who appears to take them as part of a day's work.

CAFE MILITARY

Run of the mill. Invariably crowded during the the lunch hour it has nothing much to offer by way of good food. There's the usual biryani but you can get the same any where else. As for their mutton masala, the less said the better. Stick to the pudding and tea.

CROWN RESTAURANT STORES & BAKERY

A large spacious place with friendly waiters who always have a word to say about weather, if not the food. Its chicken masala could do with less oil, but is tolerably good. Also worth trying are the plum cakes, and bun maska (Bun with butter). And if the food isn't quite to your taste then there's always the beer bar upstairs. Not a bad place.

KYANIS STORES & BAKERY

Warm crisp Khara biscuits, cakes and pastries straight from the oven are its specialities and once you've had them, you'll become a regular. And if you aren't in the mood for eating then you can sip the delicious falooda or have a shot at the slot machines. Come here even if you have to bus it down all the way from the distant suburbs. It's that kind of a place.

LEOPOLDS CAFE AND STORES

Its Indian dishes boast of a continental flavour perhaps because it caters mainly to foreigners and Iranis. The tables are neatly spread out and the waiters are helpful enough to recommend a dish. Their baked beans and egg salads are great favourites. For those who prefer something more Indian, its prawn pulao and chicken liver fry. Worth a visit.

LUCKY CAFE

Its age shows – the oldest Irani restaurant in the suburbs, and one of the few that still serves Irani dishes. Also has opened an air-conditioned branch next door. Once very popular with the young Bandra crowd, it has fallen from flavour due to its stifling atmosphere. Try their chela and kababs. Wrap the whole thing up with custard pudding and your day is made. A place that's worth a visit for its Iranian dishes.

MAY ROSE

The favourite haunt of all Xavierites and almost a second home for some of Bombay's younger musicians. Though the college students rave about its Khima pau, the side effects can be drastic. Try the 'Masala Special' and get set for a disappointment.

NEW EMPIRE BAKERY

Promises quick service, but after tasting their mince samosas, and chicken sandwiches, you wish they'd taken a little longer. Has an upstairs, where laughing young college girls trip in merrily and come out looking a little exhausted. The outler gravy which was once the talk of the area is usually stale. Stick to their tea and bun maska which you can have, in the open air, under the shade of a tree – provided you don't mind a bit of bird dropping here and there.

NEW MAJESTIC RESTAURANT

A sleazy joint with broken-down slot machines and carelessly arranged tables and chairs. Food is never available and waiter who looks as though he's just emerged from the oven passes advice around to try the cafe opposite. The only redeeming features are the fresh, crackling, crisp khara biscuits. Try their mutton cutlet gravy and egg masala only if you're masochistic enough to get a thrill out of an upset stomach.

PYRKES RESTAURANT AND STORES

Pyrkes is perhaps the only 1st grade Irani Restaurant. It celebrated its silver anniversary last year. Their biryani is simply delicious. For dessert, their sumptuous peach melba is an unqualified delight. There's also the Saqui bar, wine and confectionary store. But the cockroaches on the ceiling upstairs, which occasionally scramble along your table are an inhibiting factor.

STADIUM RESTAURANT AND STORES

Has no menu card, the waiters are untidy, but it nevertheless attracts a reasonably large crowd during lunch time. Their chicken masala is worth a try, but for those who prefer spicy food it might taste a little insipid.

THE PARISIAN DAIRY

One of the best Irani restaurants in town. Usually crowded at lunch hours. There's always a very helpful manager to put you at ease. Their specialities are the biryanis, though the fish baffad chicken casserole and mutton and chicken dhansaks are equally sumptuous. For dessert their caramel custard is recommended. Once you have had it you'll be back for more. And the pleasant smile from the girl at the counter adds to that very special feeling.

YAZDANI BAKERY

Though the tables need cleaning and pastry papers litter the floor, this is the place to be in if you enjoy tea. Popular with the night shift crowd because it opens as early as 3.30 in the morning. Its cakes and pau maska are just super. And as for its burn maskas they are so popular the manager boasts, that the Calcutta hockey team makes a beeline for the place everytime they are in the city. Don't miss out on the bread pudding.

REGAL STORES RESTAURANT & BAKERY

Nothing worth eating out here, though if you're around the area and looking for a quick bite downed with tea then drop in. The interior is slightly dingy but the cakes and pastries delivered with an apologetic grin try to compensate. An okay place.

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Some Irani Restaurants in Bombay

Name	Phone	Location	Price: average meal for two persons (Rs.)
** Cafe Royal	230560	Colaba, Opp. Regal Theatre	15
** Cafe Excelsior	264543	A.K. Naik Marg, Opp. Excelsior – Theatre	17 – 20
*** Cafe Excelsior	261133	D.N. Road	15
* Cafe Military	274181	Tamarind Street, Flora Fountain	8 – 9
** Crown Restaurant Stores & Bakery	451006	Mahim	12 – 15
*** Kyanis Stores & Bakery	No phone	Dhobi Talao	10 (high tea)
*** Leopolds Cafe & Stores	230131	Colaba Causeway	15
** Lucky Cafe	531969	Bandra	20
* Mayrose Restaurant	No Phone	Dhobi Talao Near Metro Cinema	7 – 10
* New Empire Bakery & Stores	264942	V.T., Near – Empire Theatre	10
* New Majestic Restaurant	No Phone	V.T., Near New Empire Theatre	10
*** Pyrkes Restaurant	253324	Flora Fountain	20
** Regal Stores, Restaurant & Bakery	373230	Byculla	5 – 7 (high tea)
** Stadium Restaurant & Stores	No phone	Churchgate	10 – 14
**** The Parisian Dairy	271446	Bruce Street, Flora Fountain	17 – 20
*** Yazdani Bakery	No phone	Cawasjee Patel – Street	5 – 10 (high tea)

Rating according to cleanliness, quality of food and service.

*	poor
**	fair
***	good
****	very good
*****	excellent

Continental Restaurants

Continental restaurants are a specialised business. Because the food is an acquired taste and because the high meat content makes it more expensive than average, it is mainly the hotels who have been willing to invest in such restaurants. The obvious exceptions are the steak houses and that relic of the Empire-Gourdon and Co.

Perhaps because there are so few of them, the standard of the food is on the whole, quite good. Nevertheless, some tips are worth remembering. A "beef" is in reality buffalo meat. This means that only fillet steaks are available because the buffalo cannot be carved up to produce good sirloin or rump steak. Secondly, as most cheese used in cooking is of the domestic variety it is safer not to order Italian dishes that require a variety of cheese flavourings. And finally, the swankier establishments have in recent months, taken to placing cards advertising "specials" on the table. The catch of course, is that these cards carry no prices. Don't be intimidated by this. Always ask the price of everything you order – it may be too late by the time you discover that those tender asparagus stalks gracing your salad were imported and cost twice as much as the main course.

Below is a brief guide to Bombay's better-known continental restaurants with ratings awarded on the basis of the quality of the food, service, atmosphere and cleanliness. The estimated cost of a meal for two obviously does not include any drinks.

CAFE ROYAL

Easily the best of the lot. Though the restaurant has a band and a dance floor, it does not aspire to the extravagant heights of the Oberoi's Supper Club. Instead, the atmosphere is more relaxed and informal with the emphasis on food. The waiters tend to be slightly loud and grapple a little inexpertly with the fancy French names of the dishes, but are despite this, reasonably efficient. The food is superb with the Pepper Steak and the grand Mamier Souffle being particularly outstanding.

GOURDON & CO

A simple unpretentious hangover from the Raj. The waiters are old enough to have fought in the Mutiny and the restaurant closes early every night in the best Victorian manner. The food is bland, often to the point of being insipid but regulars who know that they like are assured of a dependable, if unadventurous, meal.

KOBE

The newest continental restaurant in town, Kobe makes no attempt to deviate from the Touche formula – loud music, a smoke-filled room and crowded environs. The menu consists of variations on sizzling steak, all good value for money. Partly because Touche seems to be slipping and also because of the shortage of good restaurants, it has caught on in a big way.

MAYFAIR

Despite the Taj group's takeover, the President has yet to develop a faithfull local clientele of its own. Which is a pity because the Mayfair deserves to be noticed. The food is good, the hand adequate and the service efficient. Perhaps a major drawback is that the windows only afford a ground level view of skyscrapers at Cuffe Parade.

ROTISSERIE

There are many words one can use to describe this restaurant, but the politest is "bad". Finally even the Centaur's Executive chef, Christian Luthi gave up-the last straw was when a rat jumped on to the table while he was entertaining some guests. Nothing on the menu is worth recommending but if you have to go there, steer clear of the steak – guests have been known to lose their tooth fillings on it.

RENDEZVOUS

The grande dame of them all-for years the Rendezvous survived because it peculiar Parsi/Anglo-French cuisine had acquired devotees of its own. Since the shift from ground level to rooftop and the opening of the Oberoi, it has steadily seemed a less attractive proposition. Fortunately the visit of Paul Bocuse last year appears to have injected some adventure into the menu and the food has improved. The dancing is good and the waiters remain an odd mix between the discreetly efficient and the elderly know-alls.

SUPPER CLUB

The view is superb, the decor

lavish if a little vulgar and the band, excellent. The Supper Club has much to recommend it. The food is dependable and the cocktails are imaginative. The only drawback is the waiters who while they can be depended upon to handle small groups, go berserk with large parties. There can be nothing more annoying than a dinner jacketed smoothie trying to hustle your guests into ordering the most expensive things on the menu, including champagne.

TOUCHE SIZZLERS

Regulars bemoan the fact that the standard of the food has dropped alarmingly in recent months and the service has become increasingly slipshod. It is not uncommon to find that the food has no salt or that the waiter has forgotten your order. And with power cuts, it can be an extremely hot restaurant.

Some Continental Restaurants in Bombay

Name	**Phone**	**Location**	**Price: average meal for two persons (Rs.)**
***** Cafe Royal	234343	Oberoi Towers Hotel	250
*** Gourdon & Co.	291986	Churchagte	40
*** Kobe	NA	Hughes Road	50
**** Mayfair	219141	President Hotel	120
**** Rendezvous	243360	Taj Intercontinental	220
* Rotisserie	535431	Centaur Hotel	150
**** Supper Club	243343	Oberoi Towers	250
** Touche Sizzlers	NA	Warden Road	50

Rating according to cleanliness, quality of food and decor.

* poor
** fair
*** good
**** very good
***** excellent

Moghlai Restaurants

The name is evocative of Moghul rulers and their royal kitchens. And the best Moghlai cuisine is still to be found in North India where it is characterised by a richmess duplicated by few restaurants in Bombay. "Moghlai" dishes served in the other parts of the city are mainly evolved from Bohra Muslim cuisine; the others, deriving their inspiration from the North, have been further adapted to suit the sober palates and bland tastes of a growing foreign clientele. "Less chillies, less oil," says O.P. Bahl, Managing Partner in Bombay's Khyber Restaurant.

Some of the best and cheapest of the city's Moghlai restaurants are to be found lined along Grant Road, most of them dating back to the first decade of the century.

Prices vary sharply between the smaller restaurants on Grant Road and newer ones in the more elite areas of the city. Quality-wise, however, the most expensive is not necessarily the best. The food is mostly mediocre, good Moghlai cuisine being the exception and a rapidly disappearing species in the city's eating-bouses.

Today, increasingly, the essence of the Moghlai flavour is being eroded by the use of frozen meats, sub-standard oil and compromises on the ingredients.

A-1 GRILL

Very popular for its takeaway chicken tandoori, masala prawns, masala fish and boti kababs, which are prepared in front of customers in a huge cauldron grill. Takeaways usually sold out by 9 p.m. An air conditioned bar upstairs. Meal for two (in the AC section): Rs. 30/–.

CAFE BAHAR

The excellence of the cooking combines here with rates that are easy on the pocket to attract regular lunch crowds of office goers. No music, no beer, no airconditioning and not a very wide choice of dishes, but the available fare is excellent. Go for the biryanis, the mutton masala and the seekh kababs. Meal for two Rs. 25.

COPPER CHIMNEY (Worli)

Usually packed at lunch-time with the well heeled executive crowd from Shivsagar Estate and at night with the filmi duniya. One of the few places in town serving genuine Moghlai food, (the virtuoso performance of the roomali roti maker in the glassed-in kitchen is worth watching). The kababs are superb and the service brisk and efficient. Prices naturally are in the expense account category but star-gazing is for free. Meal for two: Rs. 60 to 70.

DELHI DARBAR
(Grant Road)

The tribe mother of them all, and unanimously voted "still the best". The sudden rash of "Darbars" all over the city in the early '70s – the Persian Darbar at Byculla was one of the more serious competitors-had led the Delhi Darbar to advertise, "We have no branches". (Today, it has one, at Colaba).

The restaurant itself is trifurcated: the outer section, very popular with the working crowds, where "half-plates" are served with orders taken and transmitted in loud voices. Very noisy, very dirty.

The inner section, slightly less noisy and dirty, although almost equally crowded. No half-plate served here.

A third new section is the carpeted and air-conditioned, "Family Darbar".

All three sections are very crowded in the afternoons and around midnight. Lunch is served upto 4 p.m.; dinner upto 3.30 a.m. The night crowds comprise mostly business people and the younger, intellectual and pseudo-intellectual sets.

Recommended specialities are Chicken Moghlai, Mutton Masala and white chicken. Meal for two (in the AC section): Rs. 40.

DELHI DARBAR (Colaba)

A branch of the Grant Road

durbar, it somehow lacks the full flavour of the original. However, the food is well-cooked, pleasing to the eye and has a freshly-prepared flavour. A hackneyed, red-brick decor is offset by over-zealous waiters who seem to bump into your table or offer the menu upside down for the sole privilege of saying "Sorry, sir".

Fully air-conditioned, it is very difficult to get a place here during the lunch hours which, on Saturdays and holidays, stretch upto four in the afternoon. The Chicken Bara and Shammi Kababs are excellent. Meal for two: Rs. 45 – 50.

GAZEBO

Well-known for its Pasanda Kababs and Seekh Kababs (Rs. 10. a plate, each). Other popular dishes are: Chicken Moghlai Gazebo, Mutton Baghdadi and Chicken Makhanwala. Has air-Conditioned and non-air-conditioned sections. Mainly business clientele, with the younger crowds, coming in on the week-ends. Intriguing note: a florist's counter that operates till midnight and serves Yankee-doodle ice-cream. Claims to be the only Moghlai restaurant that has been approved by the Central Government Tourism Department (whose hotel listings of course badly require updating). Meal for two: Rs. 60.

GOLDEN GATE

Very popular, especially with the business crowds. It is air-conditioned and offers bar facilities. The Chicken Tandoori is very popular. Meal for two Rs. 40.

GOSSIP CORNER

Its kababs (Reshmi Kababs; Kadai Kababs) are very popular; other recommended dishes are Chicken Bartha and Chicken in White Sauce. Patronised largely by an upper-class clientele, mostly businessmen and tourists. Fully air-conditioned, with bar. Meal for two: Rs. 30 to 35.

HAJI HOTEL

A king-sized meal here will not leave you bankrupt. In fact, a meal for two consisting of Pasanda Kababs, Korma, Roomali Rotis and Phirni is around Rs. 10.

KABAB CORNER

At the Nataraj Hotel. Delectable Boti, Seekh and Shammi Kababs. Low, confortable seats, ideal for slouching. Drinks available. Trotters (paya) and oysters (when available) are good. Meal for two Rs. 50.

KHYBER

Despite the claustrophobic lack of space, this is one of the city's most popular restaurants, located in the centre of commercial area and patronised by the business crowds and foreigners. One of the oldest Moghlai restaurants in Bombay, it dates back to 1957. The open-barbecue sessions of its early years have had to make way for more tables in what is today a fully air-conditioned ground and mezzanine floor restaurant. Managing Partner P.O. Bahl who comes from Peshawar himself trained the first cooks: today nine cooks out of ten come from the South. Delicious Mutton Moghlai, Butter Chicken and Leg Bara. Meal for two: Rs. 30 to 35.

MOGHUL ROOM

At the Oberoi Towers. Soft, instrumental music heightens the pleasure of eating here. The Prawn Pakoras are good and because the prices are so high, the Moghul Room can afford to buy the best meat and chicken. At lunch time, it serves a Moghlai buffet that is often quite good but the waiters in true Oberoi style, insist on replying in English to any questions asked in Hindi. Meal for two Rs. 110.

MOTI MAHAL

Located centrally at the corner of Turner Road in Bandra, Moti Mahal has seen worse days. Today, it has fully air-conditioned basement, ground level and mezzanine sections with a seating capacity of 150. Setting the atmosphere is the Aristocrat band that belts out the latest hit songs of the Hindi screen. The filmi mood is heightened by occasional guest appearances by the stars. Mughlai Chicken, Moghlai Mutton, Reshmi Kababs and Makhanwala Chicken are highly popular. Hard liquor available at the 'SHELL' bar. Meal for two Rs. 40.

NEW CORONATION DARBAR HOTEL

Advertises itself as "Pioneers of Moghlai Dishes since 1911" and winner of a gold medal service award at the 1974 Trans-World Trade Fare (sic), Delhi. Certainly the best part of eating here is the after-meal service in which diners wash their hands in hot water poured our by cherubic little boys from large, gleaming brass pitchers. If you avoid the messy soap (and soap dish) that come along, you'll feel like royalty at the end of it all.

The meal itself is likely to be disappointing. Steer clear of the advertised specialities: Mutton Afghan, Dabha Gosht, Chicken Kashmiri and Multani Tandoori.

Stick to ordinary Mutton Roast Masala and Chicken Chops. The dishes generally have a taste of reheated leftovers. Meal for two Rs. 30 to 35.

PASHA

Rusted iron chains and low-hanging green table lamps combine to impart an entire filmi decor to this expensively-priced restaurant where dishes that used to be "fabulous" five years ago are today merely "good". "Our biryanis are tasty", confides a waiter, "as for the other dishes, we have to push them." Fully air-conditioned, with permit room. Meal for two: Rs. 55 to 60.

SHAHNAZ

Highly competitive prices make this a very popular restaurant, although some dishes are excessively oily and greasy. Most crowded on Wednesdays when Goan Catholics spill over into it after Novena Services at St. Michael's. Try the Mutton Afghan, Chicken Makhan or Chicken Afghan. Avoid the hamburgers and the fruit drinks which taste of an overdose of glucose. Meal for two: Rs. 25.

SHER-E-PUNJAB

Has three sections like the Delhi Darbar. Very crowded during the afternoon hours. You may have to wait 15 minutes to get a seat and, in the air-conditioned section, another 45 minutes to be served. The large crowds are difficult to understand, considering that half the dishes are of average quality, and the other half are bad. If you most eat here, stick to Liver Masala or Brain Masala. Avoid the Biryanis and the stuffed parathas. The kulchas are likely to be burnt, and the soups offer poor competition even to dish-water. Meal for two Rs. 30 to 35.

YOGI

The interior decor is as colourful as the chembur gardens that flank the restaurant on the outside-green plants growing in between the back rests.

The waiters are extremely polite but that does not made up for the long waiting time-about an hour – before the customer is served. The 'specialities' (Chicken Kaliya and Chicken Peshawari) look and taste the same . . . insipid. Fully air conditioned with permit room facilities. Meals for two: Rs. 40.

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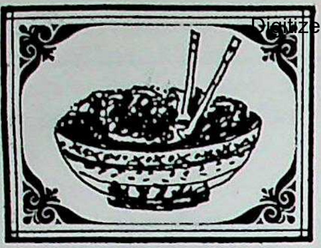
Some Moghlai Restaurants in Bombay

Name	Phone	Location	Price: average meal for two persons (Rs.)
*** A-1-Grill	538414	Linking Road, Bandra	30
*** Cafe Bahar	298747	Fountain	25
***** Copper Chimney	391060	Opp. Shivsagar Estate, Worli.	60 – 70
**** Delhi Darar	357977/ 383589	Corner of Grant Road-Station	40
*** Delhi Darbar	230235	Colaba	45 – 50
** Gazebo	536731/ 537769	Linking Road, Bandra	60
*** Golden Gate	NA	S.V. Road, Andheri	40
*** Gossip Cornet	213791	Cuffe Parade, Colaba	30 – 35
** Haji Hotel	337607	Bhindi Bazar	10
**** Kabab Corner	294161	Marine Drive	50
**** Khyber	251016	Fountain	30 – 35
***** Mughul Room	234343	Nariman Point	110
*** Moti Mahal	541022	Turner Road, Bandra	40
** New Coronation Darbar Hotel	357586	Station Road, Grant Road	30 – 35
*** Pasha	368332	Peddar Road	55 – 60
** Shahnaz	NA	Mahim	25
* Sher-e-Punjab	265284	V.T. Station	30 – 35
* Yogi	528933	S.T. Road, Chembur	40

Ratings according to cleanliness, quality of food and service.

* poor
** fair
*** good
**** very good
***** excellent



Chinese Food

First came the *pau bhaji* range, followed by mushrooming snack bars at every bustling street corner in Bombay. Then the town went mad over fresh-fruit ice-cream, shakes and juices. And now – a sudden spurt in the number of Chinese restaurants to cater to the Bombayman's seemingly insatiable appetite.

Till 1972 there were just a handful of Chinese restaurants in the city. Nanking, near the Gateway, topped the list both in terms of quality and popularity. Across the road, the Mandarin did brisk business. The fare was mediocre, but nerve-tingling, and 'bare all dare all' floor shows kept the customer turnover high. But the Maharashtra Government's tax on cabaret entertainment cut short both the Mandarin's cabarets and popularity.

Fredrick's, another popular 'Chinese' eating place, was closed down after the building was demolished and its owners fell out with each other and it seemed that Chinese restaurants, long a part of Bombay's tradition, were becoming a thing of the past. But doom watchers were soon to stand corrected, and even the most optimistic restauranteurs could not have foreseen the meteoric rise in popularity that Chinese cooking has witnessed in recent months. "There are over 200 restaurants that serve up what they claim is Chinese food, and every second day you see the roadside Irani going chinese. What's Chinese about them?" asks S. C. Ling, the manager of Nanking with a comtemptuous snort.

IN VOGUE

The boom can be traced back to 1973 when Camelia Punjabi of the Taj brought in a Chinese chef from Hong Kong –nothing but the "genuine' article for the Taj – and started the Golden Dragon. Spicy Szechwan food served up with the usual five star glamour caught on very fast and the Dragon became the 'in' place. The Oberoi, of course, had to follow suit and opened the Outrigger which, barring a few dishes, served what was ostensibly Polynesian food but what in reality was a mish mash of the usual Chinese fare with more interesting names. Other restaurants cashed in, in quick succession.

The reasons for this sudden love for eating Chinese, or eating out for that matter, are not hard to find. The city supports millions of small businesses and the fastest and safest way of spending undeclared wealth is gobbling it up – perhaps the Chinese way? Certainly better than stuffing notes into mattresses or behind false ceilings. Plump businessmen and spoilt sons can eat what they please outside the sanctity of the vegetarian home and away from nagging mothers and wives.

POOR QUALITY

The restaurant business too allows for large-scale tax fiddling and evasion. There is no practical way in which the IT department can verify receipts (short of posting a man permanently in each restaurant) and this has led to an erosion of the old concept of the 'restauranteur' as a gourmet devoted to the affairs of the palate. The new breed of restaurant owners is a motley crowd of businessmen out to make a quick buck. As a result of this, the quality of food often leaves a lot to be desired.

The owners of Ssi Hai near the Regal formerly ran a shoe shop; Tutkuks is the brainchild of Siraj Handa of Top Security Guards – a Bombay-based security agency. There are confectioners, grocers, film financiers who have donned the mantle of restauranteurs but few, if any, have the requisite expertise and experience.

Competition is the least of their worries. "There are more clients than most of the restaurants can handle," says Farhang, owner of Ming's at Napean Sea Road. "There is more than enough money in the business for everyone to get a good return and there is no question of stealing customers."

The food is mainly Cantonese style – in the Bombay context that means an Indianised version of Americanised Hong Kong-Chinese food. The few places that serve 'Szechwan' food only end up adding extra chillies. Others have grandiose pretensions and print elaborate menus. Tutkuks (Hughes Road), which opened late last year, claims to serve 199 dishes most of which are minor variations on Chop Sewage. All dished up by Indian staff under the guidance of their solitary Chinese chef. The chef claims to have worked at the Golden Dragon but reliable sources say he was unemployed before Tutkuks opened. Says Nanking's Ling: "New restaurants employ people as No. 1 cooks whom we would not employ as No. 5 cooks."

LAVISH SPENDING

Some restaurants like Ming's

and Chopsticks have acquired their cooks from Calcutta, the main centre for Chinese food in India. Chung Fa on Warden Road is a second attempt at restauranting by the owner of Great Eastern Stores. Their first restaurant Movenpick having failed miserably, they are playing it safe this time by employing staff lured away from other established Chinese restaurants including the Mandarin. The contents of the menu are unimportant. For the nouveau riche have fixed tastes and are not overly given to experimenting. And they are the lavish spenders at these restaurants. The usual favourities are: sweet corn and chicken soup, chilly chicken, American chop suey, mixed friend rice and sweet and sour dishes.

Decor too is predictable pseudo Chinese: red chairs and tables, dragons in gold and red. The only innovative one is Chopsticks – it has Japanese prints on the walls. obviously the Punjabi owners feel that all yellow men look alike!

Prices vary considerably. Chung Fa is among the cheapest at Rs 6-12 a dish. Popularity also varies. Surprisingly, Flora is one of the most popular restaurants in this genre. However, this is probably due to the fact that they serve hard liquor. That also means a far more noisy crowd. Other restaurants have difficulty in getting even a beer licence. Tutkuks claim they applied in May 1978 for a licence and have still not received it.

IMPROVEMENT

The newer restaurants have cleaner kitchens. One of the co-owners of Chopsticks proudly states, "We have clean table-cloths on the tables!" How long this cleanliness will last remains to be seen. It is certainly an improvement on Nanking which has a kitchen opening on to the road. Mandarin is worse and has a dirty kitchen and uncleaned toilets.

The older restaurants buy meat and poultry from Crawford Market. The newer ones, due to high overheads, tend to skimp and buy from the local cold storage. Prices of property suitable for restaurants in Churchgate and Peddar Road run upto Rs 1,100 per square foot. Food price cannot be increased much if they are to be competitive, so the restaurants tend to cut corners. Cooks are paid anything from Rs 600-1,500 normally. Chopsticks pay their chef Rs 2,000. Waiters are low paid and to survive, they are totally dependent upon tips from customers.

The Golden Dragon seems the best place to eat if you can offord the prices. Otherwise it will remain Nanking or the Gazebo (oriental) unless some major change occurs in the rapidly developing Chinese restaurant circuit.

Some Chinese Restaurants

Name	Phone	Location	Price: average meal for 2 persons (Rs)
** Ssi Hai	231315	Colaba Causeway	40
*** Nanking	230594	Near Gateway	45
** Mandarin	243186	Near Gateway	60
**** Golden Dragon	243366	Taj Mahal Hotel	125
** Kamling	291618	Churchgate	65
** Chopsticks	255284	Churchgate	60
* Tutkuks	385159	Hughes Road	45
*** Chinese Room	384193	Kemps Corner	45
*** Leongs	357147	Gowalier Tank	40
* Mings	N. A.	Napean Sea Road	40
* Chung Fa	366573	Warden Road	40
** Sanjus	370378	Worli	40
* Flora	376602	Worli	60
** Oriental	535431	Centaur Hotel	90
*** Gazebo Oriental	531075	Hill Road, Bandra	65
** Wongs	N. A.	Juhu	45
*** Outrigger (dinner only)	34343	Oberoi Towers Hotel	120

*Rating according to cleanliness, quality of food and decor. *poor **fair ***good ****very good*

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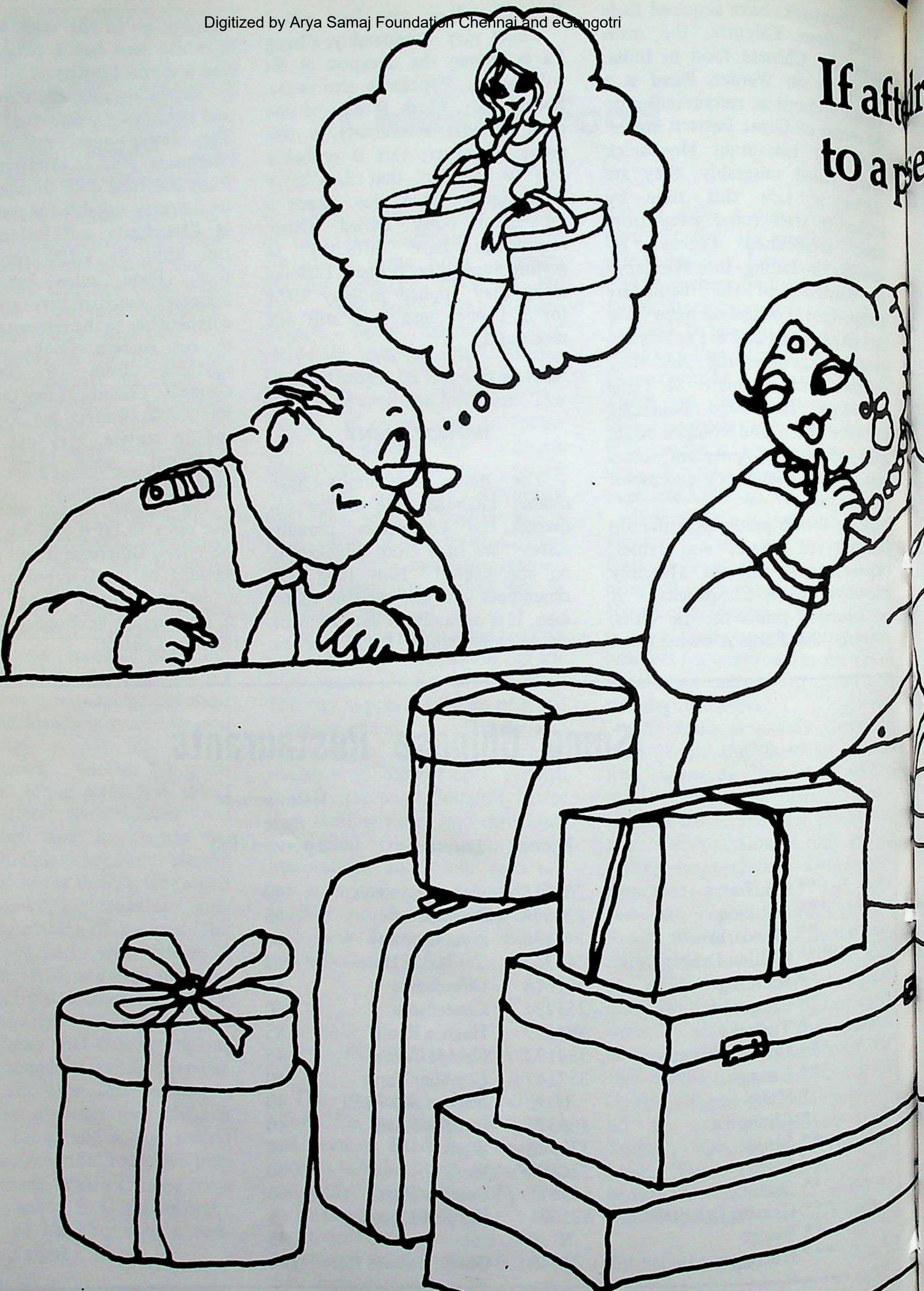
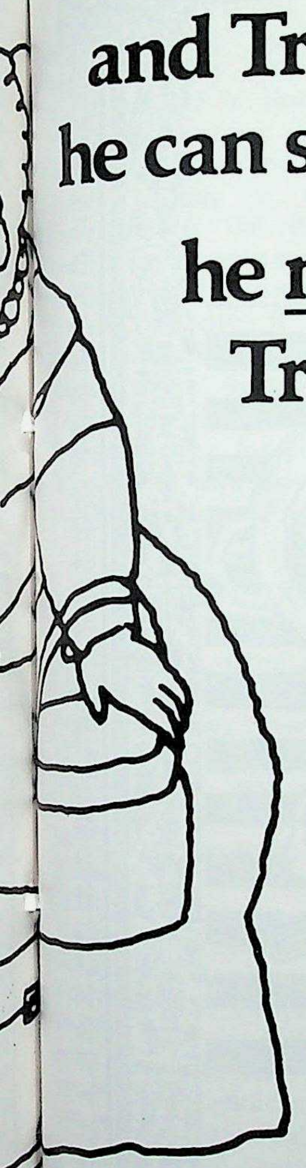


BOOKING OFFICES: Hong Kong: Hong Kong Hilton Hotel Arcade Tel. 5-247130 5-247139 **Kowloon:** Peninsula Hotel Lobby Tel. 3-



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Arabs Come To Bombay

The seventh largest city in the world and India's money spinning capital, Bombay, first licked oil-money in 1975-76. Hordes of these "unkempt, guttural, filthy men" with a big heart and even bigger purses bursting at the seams, descended on the city flashing their money, buying everything and anything with no questions asked. For the sin city, it was Arabs, Arabs everywhere and plenty of greenbacks to fleece and drink. They came here for business, they come here for pleasure with 'chotta bibis' and they came here forr 'Indian doctores'.

INFLUX

Bombay is riding an inflation baloon sent into the air by the Arabs' oil money. Ever since April 1975 when their pet vacation resort, Beirut, was reduced to rubble by a bitter civil war, Arabs have jetted across in a gush to Bombay. The first flush in late 1975 brought over 12,500 of them to India. Next year arrivals did a record breaking high jump: within the first six months nearly 24,200 Arabs landed here. Last year their number zoomed to 66,000! And, significantly, over 80 per cent of these Arabs preferred to spend their entire stay in Bombay.

No Bombayite has been able to escape the 'Arab boom'. He sees them in lobbies and restaurants of five star hotels; sitting, robes and all, on the steps of Astoria Hotel at Churchgate or overflowing out of sleezy lodges at Tardeo or Mohammed Ali Road. He sees them squatting on their haunches on the pavement near the Gateway or chatting excitedly on the parapet along Marine Drive. He bumps into them at Santacruz airport, at Chor Bazar and at the Foreigners' Registration Office at Police headquarters.

If this is not enough he hears mindboggling tales of their lavishness: a twenty ruppe note casually dropped into a beggar's palm; a fifty-rupee tip to a kind taxi driver a shop-buying shopping spree. Besides these are other 'begger' tales which have done their rounds. Recently one of them even hit the headlines.

Last July a Sheikh dropped in at the office of a Congress moneybag with a stupendous offer to build a Rs. 100 crore bridge linking the Gateway of India to Andheri in the suburbs. The Sheikh wanted to pay every penny of this 30 km bridge. The catch: He wanted permission to collect toll for the next 100 years! After much thought, Chief Minister Sharad Pawar turned down the offer.

Baffled by such tales, what the Bombayite has never been able to fully understand is why these white – robed men of the deserts have picked on his city. Why don't they go to Delhi, Calcutta or even Madras?

"Probably because the weather here is the most pleasant," explains an official from the tourist office. "They like Bombay for its beaches and its markets. Also, our hospitals are efficient, our doctors excellent and our medical services come dirt cheap compared to those in other countries."

"I'll tell you a more important reason," says Gulu Bhatia, a young businessman who exports building materials to the Gulf. Bombay is the financial capital of India. It has the largest movement of black money. And it has a vast coastline which can't be patrolled against tiny Arab dhows used for smuggling.

HOTELS

Whatever their reasons for coming here the Arabs have vastly affected Bombay's lifestyle. Beggars outside the Taj Mahal Hotel speak Arabic, so do vendors selling chanas (grams) and bhuttas (corn cobs). Two penny attar salesmen from Bhendi Bazar now owns air-conditioned shops in the same locality. Stiff-upperlip five star hotels have also learnt to face reality.

Oberoi Tower has a special menu for Arabic food; one of its four channels is reserved for Arabic tunes and recently 200 of its employees were given a crash course in Arabic. The hotel has also printed an Arabic version of its service directory.

The Taj Intercontinental hasn't gone so far to please the Arabs. The only concession it makes is an occasional 'Arabian Nights' shows and specially cooked Arabic food.

Interestingly, the Arab occupancy of the two hotels is in direct proportion to the special services they provide for them. While Oberoi Towers draws nearly 20 per cent of its clientele from the Middle East the Taj manages to get only 10 per cent.

The Arabs' impact on the hotel industry has been enormous. Overnight small hotels and lodges catering solely to the Arabs have sprouted all over the city and a number of threestar hotels which were on the verge of close-down have since been revived by business from the Gulf.

CHOTTA BIBIS

The Arab influx has also influenced Bombay's prostitution racket profoundly. When they first came here, there were reports that the Arabs were marrying local girls. The marriage procedure was simple. An Arab would approach a marriage broker who would procure a young girl. Then he would get a kazi at Bhendi Bazar to solemnize the marriage. He would give away five thousand rupees to the kazi who would split the reward with the broker. The 'bride' would then be set up in a hotel and the Arab would spend lavishly on her. Fifteen days after the nikah would come the inevitable talaaq. The girl would often be sold back. However, such marriages came to a halt after the police filed a number of cases against the earning kazi.

Today the Arabs are catered differently. By mutual consent the under-world has demarcated regions outside every fivestar hotel, allocating each 'region' to a procurer. For example, Francis operates from outside the Taj, Raju from outside the Oberoi Towers and Chintia from outside the President. Each of them allegedly pays Rs. 100 every day to the security men for allowing girls into the rooms.

Other business is done through Madames. One of them affectionately called 'Mumu' by her clients, runs three 'establishments'. The first one is at Napean Sea Road is classed 'Grade 1'. The Arab customers here pay Rs. 1,000 for special services and the French wine they are served. Mumu's Grade II establishment, located at Juhu, charges Rs. 500 per customer. For the others, Mumu has 'pinjras' at Kamatipura where the clients pay Rs. 50/ – for a 'quickie' and Rs. 300 for a night.

Though the Arab clients do not know this, the girls in all the three establishments are the same. They are rotated from one establishment to another at regular intervals.

Most Arabs have a fascination for chotta bibis – Nepali girls in their teens. These are provided in special bungalows for a modest consideration of Rs. 500. Needless to say, the demand far outstrips the supply.

MEDICARE

At any given time 20 per cent of beds in Bombay's top hospitals are occupied by Arabs. The hot favourites, derisively referred as five-star hospitals, are of course Jaslok Hospital, Breach Candy Hospital, Bombay Hospital and North Court Hospital. Jaslok has over ten nurses who can speak Arabic plus a full-time interpreter.

While most Arabs come here for a routine medical check-up, a large number of them come to get their kindeys treated.

"I came to this hospital," says Abdul Azeez who is being treated at a posh hospital, "because my friend who had been here earlier praised the doctors very much. So when I got this stone in my bladder I wanted to go nowhere else."

Abdul Azeez likes Indian doctors because "they treat me nicely, pay attention to what I say."

The Arabs rush for Bombay's medical facilities has given rise to a curious new breed of agents. For a ten per cent consideration this agent fixes up a specialist for the Arab patient. The agents have their counterparts in the Gulf who book patients from there.

The business functions just like a travel agency with all hospital formalities looked after by the agent. Busloads of Arab patients are taken to Miraj, a sleepy town 300 kms. from Bombay, where they are lodged in four recently set-up hospitals. Then the specialists are brought over from Bombay. The doctor' fees plus the agent's commission works out to a five figure amount.

Most Bombayites are irked by the Arab patients since they seems to monopolise the doctors' attention. "These Sheikhs are occupying too many of our hospital beds even when they don't really need medical attention," complains a visitor at the Jaslok Hospital. "When they have so much money why don't they set-up good hospitals in their own countries instead of coming here!"

'Wherever they go they get special treatment," says an intern at Bombay Hospital. "Their money buys them our attention.

APARTMENTS

"A Single bedroom flat available, for Arabs, fully furnished with telephone, Cuffe Parade, Rs. 7000 a month. Apply Box No...

Such classifieds in the Times of India have become so common that the Bombayites have now become immune to them. Prices of flats in areas like Peddar Road, Nepean Sea Road, Cuffe Parade and Pali Hill have spurted up like the Arab oil in the deserts. Most of these flats have been leased out to the Arabs through Indian middlement.

The fabulous rents, paid in oil money, have delighted the owners of such flats but the residents of these areas are fuming. "These people make the worst neighbours," says as disgusted housewife from Cuffe Parade. "They are illiterate and illmannered. Their children are dirty and unkept. They don't even go to school!".

"These men think their money can buy everything." says the Secretary of a skyscrapper housing society. "They don't realise that money can never buy them friends or complements. It can't buy them class which comes from good breeding."

The Company Executive has been the worst casualty of this inflation. "As it is Bombay has an acute shortage of flats. On top of this the Arabs have come and spoilt our market." says the sales executive of an electronic company. "Today houses are at a premium. There was a time when a top executive could afford to stay comfortably in a really posh locality. No more. Today we are homeless in our own city." This executive lives in a one bed-room-kitchen flat at suburban Chembur.

The Arabs are also buying up ownership flats with the idea of making money on the resale. Since Reserve Bank regulations prohibit such investments the Arabs have taken recourse to 'benami' transactions and the flats are bought with the connivance of trusted Indian middleman. It is a good investment and the resale brings in enough profit for a lavish three-week vacation by the Arab's family.

Initially the Arabs bought flats in the Cuffe Parade area. But the builders got too greedy. They not only raised up the price to Rs. 450 per ft. but started quoting this rate for 'super-builtup' area. Four years ago they were quoting prices on 'carpet are' and then on 'built-up' area. Their latest gimmick meant that the prices were artificially jacked up by nearly 25 per cent! So the Arab interest shifted to other areas like Bandra and Khar.

"These days you see full page advertisements in newspapers announcing the bhoomipujan of this society or that." says a builder from the suburbs. "But on that day when you land up at the site you find all the flats have been booked. How does this happen? Most of such flats are booked for the Arabs by Indian dalals. Of course some of them are also booked by retired smugglers.

"If the government wants to confirm this, let it make the No Objection Certificate compulsory. Within four days prices of ownership flats will fall by Rs. 250/- per sq. ft. in the city and by about Rs. 150/- per sq. ft. in suburbs.

FILMS

Besides investing in real estate Arabs are also investing in Hindi films, again through Indian intermediaries. According to one source the current spate of 70mm multi-starrers with stereophonic soundtracks is financed almost completely by oil money.

"Unlike the other run-of-the-mill Hindi films these films never depict an Arabs as a smuggler or a debauche", points out our source.

The Arabs are also buying up video tapes of popular Hindi films for the pleasure of viewing them comfortably in the privacy of their palatial homes.

Despite the lure of investing in Bombay the influx of Arabs has dropped this year. Probably they have been driven away by the Bombayman's attitude of 'He has the money, I've the need. Let me fleece him.'

"Everytime an Arab ventures out in the street in his national dress he is ogled at as if he is some alien creature," says guest Relations Officer of a five-star hotel. "These men are largehearted, polite and hospitable. Why do we have to make them out as primitive, guttural and short-tempered?"

A look at statistics confirms the drop in tourist traffic from the Gulf. Taj Mahal hotel has recorded 7-1 per cent drop and the Oberoi Towers, about a five per cent drop. In 1976, 75 per cent of President Hotel's guests were Arabs. Today the figure has dropped below 17 per cent. Hotel Bombay international which has always been popular with the Arabs, has also witnessed a ten per cent drop in Arab bookings.

"They are all going to Bangkok or Singapores." sighs the Lobby Manager of a three-star hotel. "The drop may be an indication of the bad times ahead. who knows?

"We should have capitalised on them instead of driving them away." laments the Assistant Public Relations Officer of the Oberoi Towers. "With a few wise steps we could have changed the entire face of our economy. Now the Arabs are going."

But the average Bombayite has not noticed the drop. As far as he is concerned the Arabs are still coming in hordes. After all he can still see them buying parrots in dozens at Crawford Market or buying ood from dingy shops in Nagdevi Street or buying up silk at Kalbadevi. They can still be spotted buying 'Zanat ul Firdaus' at attar shops on Mohammed Ali Road or eating in a gloomy, unwashed hotel near Mohta Market which specialises in Arabic dishes.

Obviously, Bombay's 7.5 million people will have to learn to live with the Arab phenomenon. They can start by being less hostile and more considerate. "There is nothing wrong with these poor souls. Let's just leave them alone to do their thing." says a charming young girl who has been doing business with the Arabs for three years now.

On the walls of the sitting room of most Arab homes hangs an embroidered scroll with the words: "God grant me the serenity to accept those things I cannot change and the wisdom to to change those things that should be changed." Maybe every Bombayite should hang one such scroll on his wall too.

SHOPPING

What do the Arabs buy in Bombay? Right at the top of their shopping list is ood. These small, mooth bits from the bark of the Agar tree are called agar wood by the locals. Most of the ood comes from Assam and is sold here for anything between Rs. 5,000 to Rs. 24,000 depending upon the variety. The Arabs brun the ood like incense, in specially designed containers, to get its uniquepersistent fragrance. Another popular incense is bukhar. Both ood and bukhar are sold in small shops at Nagdevi street. They are also available at a shop at Oberoi Towers shopping centre.

Next on the Arab list is normally attar. The Arabs buy these from shops in Bhendi Bazar and stalls at Mohammed Ali Road. Their favourite attars are Khus, Heena, Gulab and Zanat ul Firdaus. Some of these scents cost nearly Rs. 150 a tola.

At Crawford Market the Arabs like to buy parrots and mynas they never buy a single bird. It's always five to six parrots at a time. "These people have never seen anything like these birds, you see" explains a Sindhi-Bhatia who is escorting an Arab to the market. They are absolutely fascinated by these talking birds. You know, you could live for months in Dubai and never see single crow!"

'Normally when we see an Arab return with a cage full of parrots," says the front office manager of a three star hotel, "we know he is going to check out the next day."

Unfortunately the birds' Arabs take home so enthusiastically rarely survive for more than two months. "What do you expect?" says the Arab's escort. "What do they get to eat there? You expect parrots to eat meat?"

Despite their proximity to Morocco most Arabs still prefer to buy carpets from Bombay since the variety here is much more diverse and the prices are competitive. Their favourite shops are at Tardeo though they also shop at the various state governments' handicrafts emporia spread over the city.

They buy silk sarees from Kalbadevi to convert into colourful veils, maxis or robes. They buy jewellery, too, going much more for the fine handwork rather than the heavy, at tention-drawing varieties. Chowpatty and the fronts of some famous mosques are their pet shopping places for Indian aphrodisiacs.

And however congested their schedule most Arabs never fail to buy at least a doxen marble replicas of the Taj Mahal. "How else will they know back home that I am coming from India?" saks an eighteen-year old Saudi who is here for his first vacation.

FLEECING

Ever since they first came to Bombay the Arabs have been fleeced by Indians who were out to make a fast buck. At the peak of the Arab boom it was a common sight to see a cab driver desert an Indian passenger to pick up a "Sheikh Saab". The cabbie knew he could collect triple the amount of the actual fare from the Arab who had enough money to burn and didn't mind much either way.

But today's Arab tourist has learnt the ropes. He refuses to pay without checking the fare card. "Ab saale shaane ho gaye hain," says a cab driver at the airport. ("Now these guys have become smart").

At Nagdevi Street you have rows of small shops selling ood (the bark of the Agar tree). The ood sellers have capitalised on Arab craze for this incense. Formarly the price of one kilo of ood ranged between Rs. 5 to Rs. 5,000. Today these shopkeepers charge the Arabs anything between Rs. 5,000 to Rs. 24,000 a kilogram.

Bombay's prostitutes have not lagged behind in the race to fleece the Arabs. Though the normal rates very from Rs. 50 to Rs. 1000, Arabs from the five star hotels are made to pay Rs. 1500 to Rs. 5000 a night for the same girls. The penalty for a five-star existence!

But the people who fleece the Arabs most are doctors. Our medicine men overcharge and overprescribe. They got their Arab patients to undergo uncessary tests, and investigations just to make a quick buck. Sometimes the doctors even pass on their patients to "specialist" friends so that they too can benefit from the Arabs' bounty.

Let us take the typical case of one Arab who recently landed in Bombay with an undiagnosed problem. He was referred to an Indian doctor by a friend. Once established under his care the doctor kept treating him without any improvement. He was sent for X-rays, screening and a whole lot of pathological tests. Then he was sent to at east ten consultants "since the case history is rather peculiar."

After nine months of ineffective treatment the Arab was informed he would have to undergo an operation. At this point the doctor had a private chat with the patient. Since you are going to be operated you will have to call at least one close relative from Bahrain. So why don't you ask him to get me a parket pen set and a Rolex gold watch when he comes? The Arab obliged.

After the operation the patient returned to Bahrain. Though he had spent Rs. 40,000 on medical treatment alone (excluding hotel bills and the value of those 'kind gifts') he still had his old problem. Within a month he was back in Bombay. But this time he didn't go to the same doctor. Instead he approached a Sindhi business colleague about the doctor he should consult. The friend took him to a very prominent doctor who is well known for his integrity.

Even though the previous doctor had not maintained a detailed, up-to-date case history. This doctor agreed to take the case. After two consultations the patient was already feeling better He asked the doctor his fees. The answer stunned him: Rs. 80 for two consultations. That's all.

This is a true story.

Courtesy: Onlooker, Bombay

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LIFE AFTER DARK

A HEADY MIXTURE OF ALCOHOL, SEX AND MUSIC

There is an immediately apparents side to Bombay's night-life. The well-heeled shake their expensively tailored legs at the Cellar, the Shamiana overflows with overdressed ogres ogling each other enviously and Chowpatty serves its mysterious mix of kulfi and cholera into the early hours of the morning.

But there is also a less obvious side. Kothewallis dance nightly for inebriated patrons who proffer wads of currency, speak-easies serve country liquor to eager crowds, cabaret dancers fend off the advances of over enthusiastic customers and gamblers consumed by a powerful fever fling entire months' salaries across formica-topped tables. While to chic set pay through their noses for the slightest glimmer of excitement, an entire world of reckless abandonment co-exists, underpublicised but over-patronised.

Like everywhere else, Bombay's night life comprises a heady mixture of alcohol, sex and music – the old, wine, women and song formula. But unlike other metropolitan cities the world over, here it is essentially an all-male phenomenon. In part this is due to the restrictions that our society imposes on women, but it is also because these noctural activities are often geared to only one end-the satisfaction of the male sex urge. It is because of this that while Bombay after dark may well be lively, throbbing and exciting, it can also be seedy, sordid and soulless.

PACKED HOUSES

Nowhere is this more obvious than in the cabaret joints. Ever since the police crackdown on the more explicit floor shows, most restaurants have sacked their strippers. However, of late, the strip-tease shows are staging a sneaky comeback. The Nandi restaurant at Bandra, Hotel Heritage at Byculla and the Mocambo Cafe on Pherozeshah Mehta Road all advertise "sexciting performances" by an assortment of tarty strippers, and nearly all of them run to packed houses. While the shows at Heritage and Nandi are relatively tame – enormous women prance about awkwardly on stage pausing only to smother customers in the folds of their ample falsies – the one at Mocambo pulls no punches.

It costs a customer Rs. 30 at the Mocambo for a ticket with a seat number on it. There is no pretence at running a restaurant with a floor show as merly one of the extras. The customers come exclusively for the cabaret and are herded upstairs to watch it. Once inside, they are made to listen to an amateurish band battling a cheap amplification system till the first girl bounds on to the stage. As the lights change from pink to blue, the dancer wiggles her well-fed bottom to the theme from Love Story to titillate her audience.

ROUTINE

From then on, it's a simple strip with her cheap flowing skirt and bright red top being tossed into the filth at the edge of the stage, to reveal a bikini outfit with shiny tassles glinting obscenely around its borders. A suggestive bump-and-grind routine ensues till the tassles too, are ceremoniously disposed off. Audience interest is now at its peak so the dancer takes her time before pulling off her bikini top and rubbing her breast to the intake to a deep collective breath from the crowd This goes on for a while till the girl leaves and another one takes her place to perform the same basic routine.

Two other girls follow till "the most sexy corrina" stomps into stage. A large, cheaply made-up woman, with a cat drawn on her bikini shorts, she pouts and wiggles perfunctorily while the band hollers "Pussy, pussy-cat". Corrina is, however, only just getting down to business. The lights dim, she pulls up a chair and lies down on the stage with its leg nuzzling her crotch. As the music picks up, she rubs herself enthusiastically against uncomplaining chair, feigning all the time, a look that she fondly imagines is, rapturous. Finally, Corrina too exposes her breasts and as an treat, offers the excited customers a view of her naked, if enormous bottom.

In a society that regards the slightest flash of a bosom in a Western film as being obscene, such a performance is plainly beyond the bounds of accepted morality. Nevertheless, while the Mocambo shuns publicity (we were not allowed to photograph the show), it continues to operate quite openly in the centre of town. The girls are paid between Rs. 1,500 and Rs. 2,000 a month and refer to themselves as "artistes". As in the other place, they tell sob stories of rejection and disillusionment to explain how they go into the business. They pose for cheap magazines on the side (though some claim to have posed for Debonair), and most hustle to supplement their incomes.

While the cabaret dancers tend to be disreputable women in a disreputable profession, the kothewallis of Bombay claim more exalted origins. There are 75 kothas opposite old Congress house on Grant Road and about 150 on Forhas Road, each with about two dancers. Almost without exception, every one of the girls is able to trace her ancestry, real or imagined, to some Nawab or Maharajah. They speak chaste Urdu, retain the stylished mannerisms of the Lucknow courtesan, and talk about the place they once commanded in society.

Most of them, however, were born long after Independance and a majority in Bombay itself, and while the past offers a cloak of respectability, the future they are after is decidedly "filmi". To a girl, they long to dance for films (many are extras) and casually drop names such as Nimmi and Naseem Banu (Saira's mother), who they claim had their origins in their ranks.

For all their grandiose claims, the kothas themselves are overwhelmingly seedy. Small 10 ft by 8 ft – sized windowless rooms, the paint is often peeling off and the mats have gaping holes in them. The dancers, however, are obliged to create a fantasty world in these cubby-holes and they make valiant attempts to do so. The lights are dimmed as the customers wait in eager anticipation. First a ghazal by one of the accompanying musicians (who dreams of moonlighting for R.D. Burman's orchestra) sets the tone, then, the music turns more raucous and the mujra begins.

FLAMBOYANT GESTURES

The girls claim classical training, but the performances they execute can best be described as cabaret dancing with clothes on. The fine art of mujra has been lost, perhaps irretrievably, and the dancers only manage a vaguely filmi pantomine of flamboyant gestures and bottom wiggling.

The customers, however, appear to love it and in no time at all, men are proffering 10 rupee notes. Usually, the girl dances towards the man, snatches the note from his fingers with a relaxed ease and tosses it to a musician-for safe-keeping. If, however, the sum is a large one, she puts on a complete "coy bride" act, covering her head with her pallu, lowering her eyes and shyly approaching the benefactor. The note nevertheless, is still snatched away with the same practised elegance.

"We don't serve liquor," claims a kothewalli proudly, though she concedes that most customers are already high when they arrive. The kothewallis take great pride in the fact that they charge no entrance fee and depend only one the voluntary offering of the customers.

Suggestions of less reputable behaviour are greeted with expressions of surprise. "We are part of a tradition," sniffs one, "not dhandhewallis who sell their bodies! I myself have never even seen a prostitute. "The last claim throws the absurdity of the charade into focus – all the kothas are right next to the brothels of Grant Road.

For those who seek a slicker version of the same fare, mujra has now gone theatrical. All the main auditoriums of the city are rented out at various times and an entire show choreographed. The dancers are drawn from the kothas but wear more elaborate costumes and dance to a somewhat more 'filmi' music. To keep the ticket-paying audience amused, comedians tell scatological jokes between dances. Already, dancers such as Chanda Bijli have become celebrities on the basis of such shows.

But the sordid sex of cabarets and the steamy suggestiveness of mujra have nothing on Bombay's most extraordinary night-spot. An aesthete's nightmare, Soniya Mahal is a glittering monument to the vulgarity engendered by the Hindi cinema. "The man who designed the Sheesh Mahal in Mughal-e-Azam designed this," announces the gray-haired, portly Gagandas Dayaram Wadhwani who runs the restaurant with Sindhi flamboyance. Every square inch of the entire area is patterned with little mirrors – the walls, floor and the ceiling being extravagantly decorated to produce multi-coloured patterns, all in tinted glass. Even the restaurant's rating (Grade-I) is written in coloured glass on the mirrored walls.

In view of its location – an office block in Nariman Point – Soniya Mahal is a normal restaurant during the day. But after dark, an entirely different atmosphere takes over. The lights stay permanently dimmed, a cover charge of Rs. 40 per head is imposed and the flirtatious waitresses change into fancier clothes. A singer is brought on and the restaurant begins to fill up with noisy men between the ages of 25 and 40. The liquor is expensive (Rs. 20 for a bottle of beer), but nearly everyone consumes enormous quantities and gets drunk enough to shout at the singer.

At 8.30, the dancers come on. Dressed in outrageously gaudy outfits of shiny satin and flimsy nylon, they wheel around the mirrored floor faultlessly executing dances from films. The stereo blares film songs and the girls expertly mime the words as they-glide from table to table. The customers go berserk, showering money on the dancers and shouting their appreciation.

OTHER SERVICES

Soniya Mahal is entirely Wadhwani's idea: nobody else could have dreamt up something so outrageous. He refuses to say how much he pays his girls or even where he finds them, but claims that "they are all from high families".

It is whispered that they are film dancers, who have emerged from the studios of North Bombay to offer their excitement-starved audiences a glimpse of what they would otherwise see only on the screen. And inevitably, it is rumoured that regulars and Arabs can arrange for other services once the show is over.

Only gambling can compete with sex in the fever it generates. The rich may drop their lakhs at the rececourse every sunday, but the real gambling takes place in the bylanes of the suburbs. Small, licensed gambling clubs have sprung up all over North Bombay.

On the whole, they are run on a communal basis with the Gujrati Club spposite the Aurora cinema, packing the baniyas, and the New Maharashtra Club in Ghatkopar catering exclusively to Maharashtrians. Some of the clubs are housed in ramshackle tin sheds while others occupy a single room in a co-operative housing society. There are no frills, and no pretence.

Every night, white collar workers and small-time traders flock to the clubs, leaving their wives and families behind. Rummy is the most popular game and while the stakes rarely exceed Rs. 10 a point, entire month's salaries are known to have been lost in a single night.

For the punters it is not the hope of winning that keeps them going. Rather it is an almost orgiastic feeling of excitement, a throbbing send sense of action, that brings them there. Away from the mundane realities of their jobs, they play at being superman. On a single hand of cards may depend a clerk's life savings, on one spin of the chakri (a form of roulette) may lie the difference between hunger and prosperity. While the cards fall or the wheel spins, they are no longer non-entities and pen-pushers-they are men of the world daring fate to spite them.

For those who have no interest in women or gambling, Bombay offers India's only extensive range of bars and blooze-joints. Some, like the trinity bar near Metro cinema, are well known. Others are small smoke-filled rooms with a long table comprising the furniture. The larger ones such as Pascal's in Bandra which has been going for the last 40 years, serve the better known brands of whisky, but the rest stick to country liquor. For about Rs. 8, a customer can quietly get drunk on a bottle of mosambi or "pineapple" and for a little more he can get small shrimps or channas with chopped onion and masala thrown in.

Because the majority of these establishments are run by middle-aged or elderly Goan women, they have come to be known as "aunty joints". The "aunties" ask no questions and will supply liquor to anyone who wants it at all times of the day-or night. Dry days and licensing regulations make no difference and there is never any question of a raid. When the off-duty policemen do not come round for their free drinks, regular payments of hafta ensure a trouble-free existence.

"AUNTY" JOINTS

The customers are once again, drawn from the city's white collar work-force and while some come directly after office for a quick drink, others make an evening of it. According to a necessarily unofficial police estimate, there are about two hundred "aunty" joints and prohibition or no prohibition, the betting is that they will survive. As one of the "aunties" herself put it: "In the '50's, we served bootlegged liquor to our customers. Now, if the Government goes back to that system, we'll go back to our hooch."

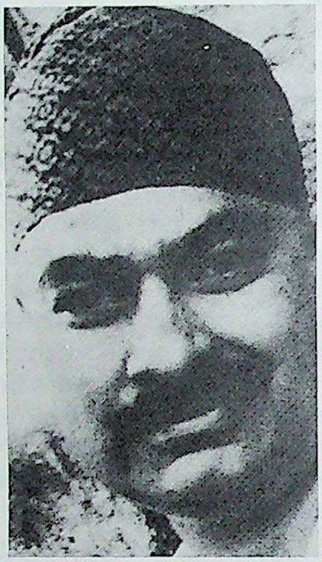
Like the rest of Bombay's under publicized night-life, the "aunty" joints will survive because the police have a vested interest in keeping them going-hafta. Moreover, because they cater to a public that has no other source of excitement, even a police drive can, at best, drive them underground. Because the demand will not go away, neither will the nightlife. And finally, however one views the cabarets and mujras, it cannot be denied that were they closed down, the clientele would switch only to one other sort of activity. In addition to having India's best organised night-life, Bombay is also the prostitution capital of Asia. While much of Bombay's seedy life after dark may have its origins in an exploitation of the male sex drive, it is a tribute to the city's adaptability that even this has been turned into something of a populist art form.

The Gamblers' Robin Hood

At five minutes to nine p.m., six days a week, in a lonely apartment in Lamington Road, a man draws three numbers from a deck of cards (kings, queens and jacks excluded) placed ceremoniously before him. Five minutes later he makes two telephone calls, reads the numbers into the receiver, and then settles down for a quiet nap. As soon as the numbers are announced, notices displaying the winning figures go up in over 2,500 matka dens around the city and almost Rs 10 crore change hands, bringing yet another successful matka operation to a close.

Ratan Khatri, the originator of the Ratan Matka, Bombay's largest illegal gambling operation, (started on All Fools Day, 1964), lies stretched out on a thick soft bed in a room lined with show-cases full of toy cutlery and dolls. Cheap chandeliers of the sort sold in Chor Bazaar hand from the false ceiling while red, purple, black and golden cushions in rippling plush prop up Khatri's massive frame.

A healthy 52-year-old with close-cropped hair, he is usually clad in pyjamas and vest with a muffler tied around his forehead. He knows no English and speaks in a rapid-fire Sindhi that makes his moustache quiver alarmingly. With acute narcissistic self-absorption he looks at himself in a large mirror propped up on a stool next to his bed, and checks his expression every now and then. "Did you know," he asks, "that I was the third person in the country to be arrested after JP and Morarji? And it was an interview that landed me in jail for more than twenty months? No more interviews for me," he declares.



Khatri: "If I want to operate matka, nobody can stop me."

THE BEGINNING

The interviewer in question had quoted him as saying that he would stop matka if Mrs Gandhi would agree to pull the last draw. Of course, Khatri vehemently denies the report. "I have been tried and acquitted three times on the charge of carrying on an illegal activity. But they can't prove that it is illegal. I only draw three cards and announce the figures, that's all."

Khatri, who came to Bombay in 1946 as a refugee from Karachi, started life in the city as a cloth broker and a bookie for the New York Cotton Exchange figures, the precursor of matka. But by 1964 the Cotton Exchange figures had become predictable and a man called Kalyanji Gangadhar Bhagat hit upon the idea of drawing three cards from a pot and declaring them the winning numbers. The top bookies, however, suspected Kalyanji of fixing both the bets and the winning numbers and soon Khatri, who had built himself a reputation for being an "honest bookie", was drafted in Kalyanji's place.

Khatri increased the popularity of matka with some image-building gimmicks including keeping matka closed on festival days such as Divali, Id, Holi and Christmas. "I gave matka respectability, which is very important with the masses," explains Khatri. He would often drawn the cards in the matka dens before several adoring fans and earned himself tremendous personal popularity along with a reputation for being "an honest gambler".

NEWLY RICH

"I could make lakhs and crores of rupees if I started manipulating the figures, but I don't," says Khatri. "My total expenses amount to Rs 5,000 a month and since I don't spend more than that amount, what is the use of making money the dishonest way?" "Anyway, some people go in for money and some for respect. I don't want crores, I have made a name for myself, I have earned respect and that is enough for me."

In spite of his wealth and perhaps because of the newness of it, Khatri remains wide-eyed and thoroughly impressed by the garish life-styles of his favourite film stars and showbiz personalities – an admiration reflected in the plaster ceilings and cheap chandeliers in his own home. Pointing to a photograph of himself in a *pugri*, he says with childlike wonder: "Vinod Khanna and Vinod Mehra both wore identical *pugris* to this party."

On April 12 this year, when he was drawing the winning figures at a wedding receiption, Khatri was arrested again. Despite his release the next day, Ratan Matka shut down. as Khatri, even in his worst situation, had always managed to provide the matka figures, gamblers were convinced that this time, the law had finally got him. Just as he was about to be written off, Khatri announced the figures again on the 18th of June. Outraged, the police detained him, the next day. Despite this, the numbers appeared and continued to appear during Khatri's absence.

FOLK HERO

"They underestimated my strength," he chuckles now. "I had made preparations. If I want to operate matka, nobody can stop me." Indeed, upon his release on bail, Ratan Matka regained its old popularity.

Khatri's arrogance and bravado has a basis in fact. Not only is it widely acknowledged that there is no way that the police can shut him down, he has also become something of a folk hero. After his Emergency arrest, his popularity has soared. "I was never recognized earlier," he claims, "but now people mob me."

His muffler – worn around his forehead at all times – has become something of a trademark and though he claims that he wears it to ward off headaches, it remains an easy way of being recognized. Moreover, Khatri has also had a film career of sorts. He played the lead role in his own Sindhi film *Insaaf Kitbe Aai which* translates as "Where is Justice" (sic), and played a bit role in another of his productions, *Rangila Ratan.* He recalls approvingly how columnist Devyani Chaubal once said at a party that was attended by Rajesh Khanna and Raj Kapoor: "Ratan Khatri is the hero, all others are zero."

HOW MATKA WORKS

The astounding success of matka is partly explained by the simplicity of the system.

Three cards are drawn out of a deck (minus the king, queen and jack). The figures of these cards placed in an ascending order form what is known as *pana.* If the three cards are two, three and four, 2 3 4 is the *pana.*

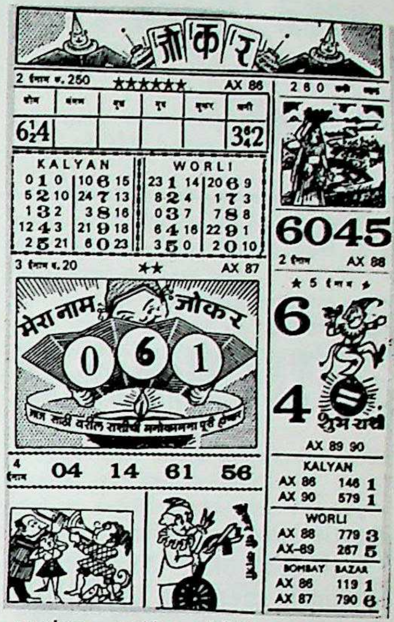
There are three kinds of *pana.* A single *pana* is one in which a number is not repeated and carries the odds of 1:150; when a number is repeated in a *pana* as in 224 or 233, it is called a double *pana* and carries the odds of 1:250. Triple *pana* is a trio i.e. 222, 333 etc. and is considered the matka jackpot, carrying the odds of 1:1500.

By adding up the three figures of *pana,* we get what is known as an *aakda.* If the *pana* is 234, the *aakada* will be 9 If the pana is 899, the *aakda* will be 6, as ten and multiples of ten are considered as zeroes, *Aakdas* are the ten single numbers between 0 and 9 and carry the odds of 1:9.

Each matka has two draws called *bazaars,* every day. The earlier draw is known as the 'open' bazaar. Both operations are identical. However, due to the difference in timings punters can lay a bet on the *panas* of both *bazaars.* If both *panas* are correctly predicted, a punter will get the odds of 1:15,000. A one rupee forecast bet can fetch Rs 15,000.

In spite of the fact that Ratan's matka figures are unpredictable because the cards are drawn out at random, matka addicts manage to work out individual and unbeatable systems. Asking non-matka-playing friends to dream up numbers, getting young children to name a figure or consulting astrologers to get the winning number is a common feature.

Also, the matka punters in Bombay bet heavily on ten or zero, known as *Mindi* when Indira Gandhi visits the city. Morarji Desai's presence leads to heavy betting on number 6, commonly associated with a eunuch. A donkey or a policeman, is represented by the number 4 while number 7, very popular with matka addicts, is known as *Langda.*



HONEST

Inevitably, it is to the film industry that he has turned in an effort to legitimize his activities. His sons who, it is said, regard Khatri's matka business as a nuisance that invites unnecessary police attention, are more interested in film distribution. Their recent successes, *Hum Kisise Kum Nabin* and *Muqaddar Ka Sikandar* have netted enough to make the profits from matka unnecessary. In any case Khatri claims that he does not "make a single paisa" from the matka racket; he provides it, he suggests, as a "service to the poor who like to gamble". As he points out, "even the government does it with lotteries".

Khatri's straight-faced claims of idealistic motives aside, there can be no denying that in a field rife with deceit, Ratan Matka is widely regarded as being "honest". While other matkas attract small bets, Khatri's is the only one that betters are willing to stake lakhs on. In his own way, Khatri remains an honest man in an illegal profession.

– K. K. G.

Spotlight:

By **Shamlal Puri**

The Woman In Tune With The Problems Of Indian

As the sitars fade at the end of London's only Asian radio programme, presenter Geeta Bala tunes into a new wave length — as a listener.

Her soft, reassuring voice has captured the confidence of thousands of Indian listeners — so much so that she had inadvertently become a kind of part time agony auntie.

Her mailbag bulges with tales of heartbreak, personal problems and distressed parents and teenagers, together with more parctical problems like the man who wanted to know how to dispose of an old chest of drawers.

A hundred letters a week come only from Southall, the predominently Indian orientated suburbs just on the doorway to London.

It's a side of the job Geeta never bargained for, when she sat before the microphone on BBC Radio London's programme called London Sounds Eastern, for the first time just under two years ago.

Now she says: "I guess it's inevitable. In desperation some people will turn to anyone."

"They feel they know me from hearing my voice on the radio but I'm still anonymous enough."

It proves Geeta is "getting across" to the listeners. It's immediately clear why so many problems are brought to her. Geeta is the sort of person any one would like as a big sister.

At 30, she is trim and pretty. She has the vitality of a 20 year-old, yet speaks with the warm hearted common sense of a woman twice her age.

Born in Bombay, she spent her childhood travelling from home to home, the length and breadth of the sub-continent as her father's job as an aeronautic engineer called for.

Those nomadic years prepared her for her work now. She learned to speak three of the five main Indian languages fluently and has sufficient grasp of the other two to communicate clearly.

And she has first hand experience of the diverse Indian

ON THE AIR: Geetha Bala at BBC Radio London.

religions and customs. Yet she dismisses 'the auntie-in-distress' image with a modest shrug, preferring to think herself as more of a friendly ear than a problem solver.

She says: "Often I can do no more than urge people to take advice from the professionals."

But that is not always enough. There are pleas from young girls, unwilling partners in arranged marriages, or a teenage boy who ran away from his Southall home where parents forbade him to go to discos like his school friends.

Geeta believes that a steady increase in the number of teenage runaways in Southall and similar places where there are concentrations of Indians and Pakistanis, is a result of conflicting cultural backgrounds which are practically unknown in India.

Children of Indian parents go to comprehensive schools, she explains, they learn new values which strictly religious parents find hard to understand. A boy who decides to dress as a punk rocker (the latest version of hippies) like his classmate, for instance, is a puzzle to them.

"Asians who choose to come here do so to better themselves. They have high expectations from their children. For instance, they can't understand a son or daughter who becomes a factory hand, when in fact, they have been planning a career in law or medicine for him. When children grow up with Western attitudes, the generation gap is widened.

These are very personal problems which I can't really do much about. It's got to have the family involved. I do offer to talk to parents but they are often irritated that children have taken family matters to an outsider. Often it's better just to try and make them understand their parents' point of view; tell them to talk it out with getting upset and screaming and yelling. I try not to put my personal point of view across to anybody. What they want is guidance. I don't say this is good or that is bad. I can only skim the surface.

My view is that we are all part of one group in Britain to make our home. Whether we like it or not, we have to make the best of it and try to be flexible."

Geeta is not without her own problems – lack of time to open up these issues over the air. She is battling against the BBC's tightening budget for an extra hour on her programme.

But that's another problem now. She'll have to bear the BBC's cuts in their budget later this year.

Whatever it is, there is no doubt that London Sounds Eastern has filled one ever bridging gap of providing a mixture of songs from almost all well known Indian languages. Tuning to the programme one can hear Gujarati, Hindi, Tamil, Telegu, Bengali and even Assamese songs right in the heart of London!

Geeta's programme needs at least two hours air time. But that is another thing. For now, Geeta is trying hard to make use of the available air time for "London Sounds Eastern."

Gun-Totting Woman Leads Bandit Gang

A tough, gun-toting, 23-year-old girl has emerged as the new bandit queen in Chambal Valley, the traditional home of highwaymen and robbers in Madhya Pradesh.

The much feared Phoolan ("flower-like") is the only woman among scores of dacoits or bandits infesting Chambal, also known as "the good valley of bad men."

Five other women bandits operating in the area until recently have either been killed in battles with police or are in jail.

But police say Phoolan is the cruellest of them all and allege she is responsible for two dozen killings.

Leading a gang of hardened dacoits, Phoolan is said to have terrorized scores of villages in several districts of Chambal, famous for its rugged ravines that make an ideal hideout for fugitives.

Phoolan has been described as a girl with an "oval spotless face . . . and deepset eyes." But police say they have never seen Phoolan or her photograph despite hunting her for more than a year.

Covering nearly 30 kms (18 miles) on foot a day, Phooland and her gang raid villages, mostly at night.

Her behavior during the attacks often puzzled eyewitnesses.

She storms into houses and beats women with her rifle butt to find where valuables are hidden.

She then leaves the search to her gang while she climbs on the roof of the house and bursts into song.

The bandit woman took over the gang after Vikram, its fromer leader, who was also her lover, died in a gun battle with police.

Tales of Phoolan's exploits have sent the same kind of chill through the harsh Chambal countryside as in the days when another woman, Hasina ("the beautiful one") held away over the area.

She was killed in a battle with police and her bullet-ridden body put on public display two years ago.

For decades Chambal has been the happy hunting ground of dacoits and police have never had much power in the valley.

Its most famous woman gang leader was Putli, the onearmed bandit.

She led one of the most feared gangs, was a crack shot and a ruthless killer. She was killed in a clash with police in 1957.

Police have tried to hound the dacoits from their hideouts but have never fully succeeded.

In 1974, the late pacifist leader Jayaprakash Narayan organized a mass surrender of dacoits in which 250 of them laid down their arms and went to jail in return for reduced sentences.

But since then new gangs have sprung up. In Uttar Pradesh state alone, 300 bandits were killed in 2,000 clashes with police in 1978.

Reflections On ‘The Indo – Fijian Experience’

A Book Review and Commentary

by

Carolyn Sharma

During the course of 1979 the island-nation of Fiji celebrated the first 100 years since the arrival of its better-than-half Indian citizenry. The nation-wide commemoration, presided over by the Council for Indian Centenary Celebrations 1979, resulted in festivities and events that included the declaring of a national holiday. The regalings were not unlike America's bicentennial celebrations of a few years earlier.

A specially-timed book was also published to coincide with the occasion marked. The book is now seen as representing a significant inroad for its literary merits alone. Published in Australia, with world-wide distribution, this publication comes to us under the apt but unpretentious title of THE INDO-FIJIAN EXPERIENCE.

Modest though it may seem, EXPERIENCE is a jam-packed collection of the poetry and prose of some 14 authors. Eleven of this group are the talented offspring of some of Fiji's first-arriving emigrants from India. Two of the contributors are Anglo writers of merit, and one is a distinguished native Fijian poet. The entire work is edited and introduced by prize-winning Fiji-Indian writer Subramani. Included in the contents, as well, are three of his own short stories, one of which ("Marigolds") received the highest acclaim accorded in 1978 by the South Pacific Assn. for Commonwealth Literature and Language Studies.

Sectioned into three parts, THE INDO-FIJIAN EXPERIENCE attempts to chronicle both the history and resulting literature of a people emerging from the shadow of its past. It reflects their struggle to adapt in a setting where their most salient distinction is identified by the other-worldliness of the India of their past. Removed and apart geographically, theirs has become a segment in an otherwise fledging society, out of which has been shaped and fashioned still another society all its own-often painfully. The compromises made have necessarily borne the brunt of incalculable challenges – some of them overcome, others still at hand, and others still developing anew today. EXPERIENCE bares the face of these particularized adversities – adversities that have undergone a certain evolutionizing but the essence of which nevertheless remains. The one-hundred-year experience of it all has now become so distinct as to seek fuller expression, and in the broadest of forms. This is a book that bespeaks that expression, paving as it does an everwidening avenue for more yet to come.

Just prior to the turn of the century, back in 1879, the first Indians came – or rather, were brought – from British-colonialized India to the Pacific islands of Fiji, also a colony. Their role was designed to enjoin them as key components of the British indenture system. Widely practiced, indenture flourished throughout the then-extensive colony holdings of the Crown, though later in the 1900s it was eventually abolished. While it survived, the objective of course was to augment the economic exploitations of the day. In the case of Fiji, the prime commodity to be exploited was sugar, with its large Angloowned sugar cane plantations, sugar mills, overseers, rugged conditions, and the rest. The native Fijians, whose numbers and inclinations were seen as insufficient to meet these work-a-day challenges, were by and large passed over in favor of a more sizeable, industrious work force: shiploads of Indians brought in, many never to see their homeland again. By 1920 indenture, or *girmit,* in Fiji had transmigrated no fewer than 60,000 people from India. It is of interest to note that a number of these former *girmitiya* still survive today. Their youth spent, their hardest work now behind them, they continue to live the experience written about – continuing to live out their role in it.

But once without them, the experience does and will go on. The writers of this book are, for the most, the progeny of that bygone era. They are the now-generation of a once muted voice that means to speak out. It is a collective voice not to be heard in mild echos or in whispers, nor in whining or lamenting, but as an enlivened, vibrant resonance raised in a song of its own. Their cantata has already begun and is very much on pitch.

Whatever else the book EXPERIENCE incorporates, it is not merely an historical account or a timely indexing of updates. However, in that it does include historical material only better serves the appreciation of its contemporized pieces of poetry and prose.

In the opening passages of his Introduction, author-editor Subramani wonders whether it is "ever possible for a man to extricate himself completely from the place where he was born." Fiji-born Indian that he is, noting that he has been "nurtured by the remnants of indenture," he imparts skepticism of the idealizing of India, on the one hand, which is so overwhelmingly invoked by ethnic Indians (born) abroad, but is given to paralleling, on the other, an inversion of that denial by affording it application elsewhere. In this case, it is not India but Fiji he seeks to idealize, and for reasons seen as no less sentimentalized. Perhaps rightfully so. But then, on reflection, perhaps not. Of course, either perspective can be cogently argued, however parenthetically, once given a substantiating basis. However, neither is really at issue here to be taken to task.

Nevertheless, since Subramani's seemingly dispassionate rationale is otherwise objective, it at least reflects a core of non-conforming Indian subjectivity on a thought-inspired plane. In differing radically from conventional norms, he does so not without reason, nor, it would seem, without justification.

Issues such as these provide the criteria for EXPERIENCE; they are the threads in the fabric from which this book is so intricately woven. All 14 authors vary in their treatment of theme, of course, but the contrast colored by the hues of issues is anything but black and white.

One essential, well-researched historical essay appears in Part I and opens the book. It is authored by Ahmed Ali under the title "Indians in Fiji: An Interpretation". Grouped with three other well-written historical pieces, it sets the tone and the timbre for what follows; it is effective and well placed in this light. What it succeeds in most is both informing and bringing the reader current from 1879 India to 1979 Fiji. Dr. Ali notes:

> "It was the push of insecurity in India created by depressing social and economic conditions that led Indians to want to migrate from their homes, and the economic needs of the British Empire provided the necessary enticement to move to the colonies."

In the end, however, he concludes with some highly discerning inquiry, writing:

> "Today . . . descendants in Fiji wonder whether, after successfully toiling to improve their own material condition and their new homeland too, they might bequeath to their heirs the same legacy of insecurity that was their fathers'. Will caste which was a stigma from birth be replaced by race which is also inherited? Will history then come full circle?"

In later pages, we see the character of the book turn more evocative in nature. An ample sprinkling of poems, short stories, and individualized commentary briefs take over. Of the poetry there is included a sampling or two each of five poets whose repertoire extends from the metaphysical abstractions of "Musings Before the Image of the Dancing Shiva" by Sumant Kevat to the more pointed "Labourer's Lament" of Raymond C. Pillai and Satendra Nandan's "Hope in Delhi" (which he dedicates to Subramani). Accompanying Subramani's own three short stories are those of Pillai, Vijendra Kumar, and others: excellent all. One of the most insightful of the commentary pieces is "Across the Fence" by Pio Manoa, described by editor Subramani as "the first significant exploratory essay on Indo-Fijians by a Fijian." A highly readable writer, Manoa handles his points with clarity, sensitivity, and a stylistic poise that provides an apt ending to the cross-section of EXPERIENCE.

Summarily, THE INDO-FIJIAN EXPERIENCE is well worth any reader's time and interest to read. It has been reviewed and well received in Fiji, Australia, the U.S., and elsewhere, with its readership growing all the time. New readers seeking it out should find it readily available and even more so equipped with the following particulars:

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Tours & Travel

AIR INDIA SPREADS ITS WINGS IN AFRICA

Africa and Asia are being linked with Air India's fast expanding network on this continent.

In the last five years, Air India has considerably expanded its network in Africa linking it with the Middle East en route to India and on to the Far East beyond India.

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Air India's 747 Jumbos provide adequate cargo space into the Middle East and on to the Far East for exotic exports of Africa. Besides this, the airline also operates schedules freighter services on the major routes to Europe, North America and the Far East.

Over a quarter century ago, Air India pioneered the Nairobi-Bombay route via Aden and Addis Ababa. This remained a steady favourite until it has four flights a week for the new decade.

Since then it initiated a direct link between East and West Africa by extending its flights from Nairobi to Lagos and Accra. The Indian Ocean island states of the Seychelles and Mauritius were also linked to Bombay.

And in 1980, the airline has initiated a direct link between Asia and Central Africa linking Bombay with Dar-es-Salaam and on to Lusaka. This flight may be further extended to Salisbury in Zimbabwe in the future.

The airline also maintains 'off-line' offices in Kampala in Uganda, Kano in Nigeria and Monrovia in Liberia.

All these services are co-ordinated from the African Regional headquarters in Nairobi.

TO LEARN BEST OF THE 'TRAVELS'

British Airways
FIRST CLASS
BEFORE CHECK IN

A group of Delhi Travel Agents participated in an Agents Educational Seminar organised by British Airways in New York. They are: Miss. A. Bhargava of Indtravels (3rd from left), Miss D. Bajaj of Mackinnons Travel Service (4th from left), Mr. A. N. Sood of Everett Travel Service (5th from left) and Mr. A. S. Mujral of Continental Travel Service (6th from left). Mr. Narinder S. Pujji, District Sales Manager Northern India British Airways (extreme left), Mr. J. Kolet, duty officer (2nd from left) and Mr. T. R. Bahl, Sales Representative (extreme right) saw the group off at Palam Airport on a British Airways flight.

OVERSEAS INDIANS TO BE ALLOWED PARTICIPATION IN HOTEL INDUSTRY

In a bid to boost the country's sagging foreign exchange reserves and also to provide hotel infrastructure for the planned three-fold increase in foreign tourist arrivals by 1990, the Center proposes to allow Indian residents abroad and foreign nationals of Indian origin to make unhindered investment in the hotel industry.

It is proposed to allow Indians abroad to have 100 percent holdings in the hotel industry in India. Such hotel owners will be permitted to repatriate their profits after due tax deductions. They will also be allowed to take away the investment made at any given point of time.

The government is also examining a proposal to declare hotels as a priority industry. The industry will be given incentives and concessions in respect to income tax, wealth tax, exemption from customs and excise duties and an initial depreciation, already available to priority industries in the fields of engineering, pharmaceuticals and chemicals.

MONEY ABROAD SOUGHT

Liberal investment conditions are bound to attract the sizeable earnings of Indians abroad, the government reckons. A significant change is proposed in respect to investment by Indians abroad as well as by foreigners of Indian origin. At present they can invest up to 74 percent in priority industries. The change would permit them to invest in hotel industry up to 100 percent.

This incentive is in addition to several concessions the government already allows to foreigners abroad in respect to dollar, sterling or rupee accounts. Indian residents abroad can repatriate at any time the amount kept in a rupee account, along with interest earned. In case they do not want their money subjected to currency fluctuations they can maintain dollar or sterling accounts. They are permitted to draw on these accounts for travel abroad, to meet medical expenses or expenditures incurred in the education of their wards. They also can import certain banned items. In addition, they are allowed to repatriate part or all of their foreign exchange accounts to any country abroad.

These concessions are being given mainly in the hope that persons of Indian origin who have sizeable earnings are interested in maintaining links with their motherland. The government believes that though technically these persons can take away their capital and earnings, in practice most of these persons would not do so.

It feels that with political stability in the country, India will be considered a safe area for investment not only by Indians abroad but also by many foreigners. A large number of Indians in Europe and the United States are seeking investment in the country even though interest rates are lower in India compared to some nations such as the U.S. Many settled abroad are keen to invest in India, particularly in the hotel industry in which returns are considered good.

PRIVATE AIR SERVICE

Sarya Aviation, a non-scheduled operator with a three-seater aircraft, has been allowed to operate for six months in pursuance of his application for a single-party charter on the Delhi Agra and Delhi-Jaipur routes.

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in a nutshell

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Grandma's Cookery

ALMOND SHARBAT

Almonds mixed with kernels of melon seeds is an age-old Indian drink. In addition to being a refreshing drink it is considered highly useful in improving intellectual capacity.

Ingredients:

Almonds	2 ozs.
Kernels of sweet melon, water melon, cucumber and pumpkin	2 ozs.
Green Cardamoms	8 pcs.
Almond essence	¼ tsp.
Sugar	1½ lb.
Kewra essence	4 drops
Water	½ pt. + ¾ pt.
Potassium metabisulphite	3 to 4 small granules. (do not use in excess)

Method:

1. Soak the almonds overnight in cold water sufficient to cover them, peel the skins and grind into a smooth paste alongwith the kernels whilst adding 4 ozs. water every now and then.
2. Strain the paste through muslin.
3. Grind the leftover paste with 3 oz. water, strain and repeat this process a second time.
4. Then grind the leftover pulp using 3/4 pt. water.
5. Strain; mix sugar, stir and cook on slow fire till the syrup thickens to one-thread consistency, add ½ pt. ground almond juice and the extract of the cardamoms prepared by grinding them along with their skins and a little water.
6. Simmer and remove the scum over the boiling syrup. Boil for a minute or two and remove from fire.
7. Strain through muslin and cool. Add kewra essence, almond essence and potassium metabisulphite dissolved in a small quantity of syrup.
8. Pour into sterilised bottles and cork with cleaned and boiled tops and seal with paraffin wax.

SHARBAT LOVE – O

Love-O Sharbat, unlike other sharbats, is made from essences. It is easily made and is a useful soft drink for day to day use. It is very much liked by children because of its deep purple colour. It is very suitable for large gatherings as it can be easily prepared and stored in advance.

Ingredients:

Sugar	1½ lbs.
Tartaric acid	½ oz.
Love-O essence	2 tsp. fuls
Water	¾ pt.
Vitoso Colouring	2½ tsp. fuls
or	
Vino	1 tsp.
Raspberry colouring	1½ tsp. fuls

Method:

1. Mix sugar, water and tartaric acid and simmer till they are fully dissolved.
2. Boil the syrup rapidly to one-thread consistency.
3. Cool. Add colouring and the essence.
4. Pour into sterilised bottles and cork with cleaned and boiled tops and seal with paraffin wax.

GLITTERING STATUS SYMBOLS

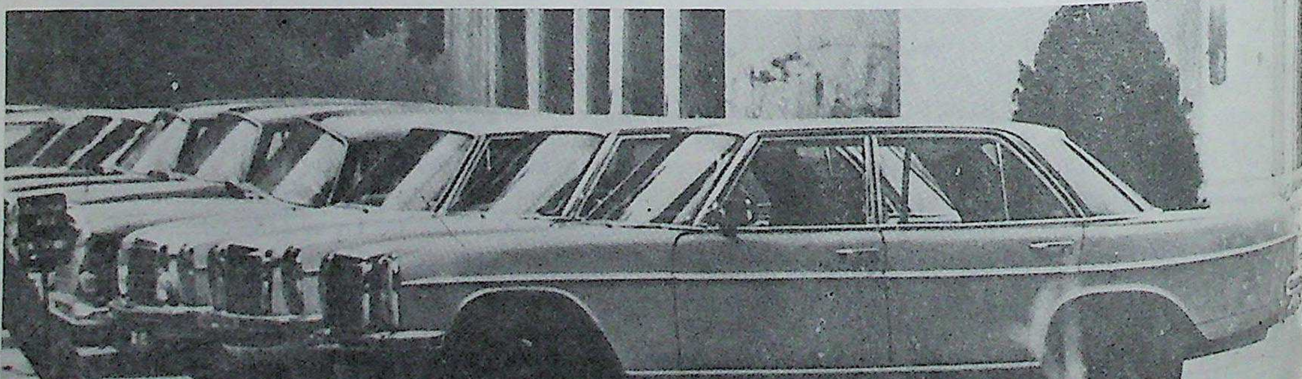
Rajesh Khanna has a Lotus Elan, Parameshwar Godrej has a silver Mercedes-Benz, Sadruddin Daya has a Rolls-Royce, Madhavrao Scindia has a Peugot, and Ross Deas has a Jaguar. In certain circles in Bombay a man is judged by the car he keeps. There is no better way of announcing to the world that you have arrived than buying a gleaming, imported automobile complete with such essentials as a stereo-tapedeck and air-conditioning and flaunting it around the City. Among Bombay's status-conscious set the car will be observed, its conditions taken note of and possible prices calculated. And if it is truly a possession to brag about, then rest assured that several others will be rushing off to their dealers, attempting to secure an even more impressive set of wheels to maintain their position in the hierarchy.

There are more privately owned imported cars here than anywhere else in India. Some belong to diplomats (whereas in Delhi, most limousines are Embassy property) but on the whole these are dull, conservative affairs, yellow number plates hanging apologatically on their fronts and behinds. Once in a while, an oil rich Arab imports something as flashy and novel as his wealth but he is the exception to the rule. Stoic-faced East Europeans drive depressing Ladas or Moskovitches and portly Americans snarl from behind the steering wheels of fuel-guzzling monstrosities that even Detroit has given up.

LOCAL ACQUISITIONS

However, the exciting imported cars in Bombay, that is those painted silver, green, purple and even maroon, and with signs saying 'GB' or 'Aus' fastened to their backs, are strictly local acquisitions. Few, if any, are entirely new (though their owners like to pretend that they are), and most have been bought at prices several times in excess of what their manufactures intended to cost. A large proportion have been paid for in black money and several belong not to those who get chauffered around in them, but to the companies they represent.

Among the film crowd a different arrangement is common. Once an actor signs his first three films or so, he feels the need to possess an automobile worthy of the roles he plays on screen. Unfortunately, even in Bombay's film industry it takes more than three films to really strike it rich. So, the actor buys his car on instalments from a *"gaddi*-broker," a species as ubiquitous in film dom as the



A row of STC's imported automobiles available for inspection: the major source of foreign cars 'publicist' or the pimp. As more films are signed, more instalments are paid. And if the star's career is punctured along the way, the broker simply repossesses the car, keeps the instalments already collected and waits for another up and coming star.

Ranjeet and his Toyota: when you have got it, flaunt it

MAJOR SOURCE

Yet, in spite of the elaborate mythology (not to say the financial structure) built around them, there is just one major source of all imported cars available in India— the State Trading Corporation (STC). Every foreign diplomat, if he leaves his car here, is obliged to sell it to the STC and periodically, the organisation auctions its limousines after placing advertisements in the papers. In Bombay alone it sells over a hundred car a year. The STC's automobiles (available for inspection at its Hughes Road showroom) are bought, strangely enough, not by the most affluent of the elite but by a strange breed of middlemen – the dealers. Usually, these are people who own retail outlets of their own and buy the cars for re-sale.

The acknowledged chief of this tribe is a man called Lalit Bagla who operates out of Simla House on Napean Sea Road. It was Bagla, for example, who hit the headlines a couple of years ago by purchasing a gleaming Mercedes 280 SE from the STC for the staggering sum of Rs 8.8 lakh. Bagla is the man most industrialists, businessmen or smugglers approach when they wish to purchase a foreign car and he is said to make a tidy profit on the deals. Yet were many of Bagla's customers better organised, they could probably eliminate his role completely by keeping track of the STC's auctions themselves. It is because they do not, that the City's foreign car dealers flourish. Many dealers accept a proportion of their price in black which not only gives the rich a chance to dispose of their undeclared income, but also ensures that the dealer shows a marginal profit. On paper, the car has been sold for only a small amount over what the STC was paid for it.

SMUGGLING

This is the most popular way of buying a foreign car but it is not the only one. Certain kinds of people are allowed to import their own cars (either against an import licence or because of a transfer of residence) but this is an expensive, time-consuming and dangerous process. Customs duties are in the region of 240 per cent and the cars are often damaged in transit. Alternatively, one can buy a car second or third hand from an individual who owns one or – and this is dangerous – one can be smuggled.

Periodically, travellers drive into India overland in flashy cars. Some, than report them stolen and sell them off on the side. The trouble with this is that the buyer has to bribe numerous officials, all demanding to know where he got his car from, before he can legitimise the purchase. Charles Sobhraj, the international mass-murderer who was a highlyregarded member of Bombay's 'high society' in the early '70s, invented what is thought to be the only fool-proof way of smuggling a car into India. He would arrange to have one brought in overland and then bang it into a wall. Before the accident was reported to the police, accomplices would strip the car of its engine and fittings so that only the shell remained. When they arrived, the cops would assume that the car had been burgled. The owner would explain that as it was a write-off he would like to leave it behind and would be given permission to do so. Later when the STC auctioned the shell, Sobhraj would buy it for a pittance and have the automobile refitted. It could then legally be sold to anyone. Sobhraj is known to have smuggled at least six cars in this way.

MAINTENANCE

However you get your limousine, maintaining an imported car in India does pose several problems. The fancier automobiles require special fuel that is not always easily available. The British-made Lotus ports car uses high lead 103 octane fuel while the Citreon runs on mineral oil. And when truck-drivers curse the diesel shortage in sharp, harsh Punjabi expletives, well-practised British style accents echo their sentiments – many Mercedes-Benzes also run on diesel.

Fuel availability is however, a mere nothing compared to the hassles involved in locating spare parts. Fittings which are taken for granted abroad like sunroofs, fat low profile radial tyres or magnesium light alloy wheels runs cannot be easily replaced here. Local mechanics, adept at performing major surgery on primitive Ambassadors, are stumped when confronted with electrically driven windows, power steerings, auto transmissions and one carburetor choke per cylinder engines. This is one reason for the peopularity of the car that symbolised the Third Reich – the Mercedes. Spare parts are relatively easy to obtain and mechanics are familiar with the engine.

FANCY TOYS

The maintenance costs of imported cars are also high. Re-vamping the suspensions of an Indian Premier Padmini costs about Rs 450 while the landed cost of a suspension for a foreign car can go up to Rs 9,000. There is also the question of road tax. The owner of a foreign car has to pay twice the amount required from someone who drives an Indian car. Additionally, most foreign cars in Bombay are large affairs that drink gallons of fuel at an alarming rate.

All of this of course, is secondary to most owners of the sleek, glittering imported chariots that often cause traffic jams on Bombay's narrow streets. What they want are fancy toys; status symbols that reflect their glory onto their owners and occasionally help them tide over conversation lags on the cocktail circuit.

Cloaking the status symbols with apparent legitimacy is their use by a growing brigade of "public servants" – who like governors can only plant rose saplings if they are driven to the site in a Chevrolet followed by a motorcade of imported cars and surrounded by a traffic stand-still, or ex-MLAs like Murli Deora who apparently obtains a better view of the City's slums through the windows of their sleek, gleaming Mercedes. And as for socialism, the speeches can always take care of that. This is Bombay, where status symbols count!

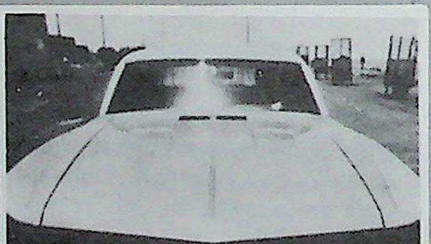
– Hosbi Jal

Courtesy: Bombay

THE PRICE OF STATUS

Due to the strict import laws and the duty and penalty levied on a foreign car, the prices can range anywhere up to five times the price abroad. For instance the Mercedes 280 which costs £17,000 (Rs 3 lakh) in Britain may change hands for a whopping Rs 12 lakh in Bombay.

Even an economy car like the Italian Fiat or the Volkswagen is available for an uneconomical Rs 1 lakh if it is a new model. Besides there is a paradoxical character to the prices in India when compared to the prices abroad. The Mercedes 230 is available as a fourcylinder as well as a six-cylinder mode. The latter costs more abroad, whilst the former costs more in India, the reason being that the six-cylinder model consumes more fuel and Indians are generally more fuel conscious.



Ford Fairlane: Rs 60,000

Those who still fancy foreign cars but don't have much cash in hand can buy a Chevrolet or a Dodge in fairly good condition for about Rs 8,000. The hitch: these cars are gas guzzlers and consume fuel at the rate of 10 miles a gallon.

The prices of foreign cars which are popular in the City are given below. These prices, of course, depend upon the condition of the car, its age, mileage, fuel consumption and extra fittings like stereo, air-conditioning and so on. A 1970 Volkswagen Beetle, for example, is to be had for about Rs 40,000 whilst a new Beetle may cost Rs 1.2 lakh. The prices quoted here are for cars manufactured in the late '70s.

Mercedes 200 or 220: Rs 2–3 lakh
Mercedes 280: Rs 5–12 lakh
Peugot 404: Rs 70,000–1.5 lakh
Toyota (Celica): Rs 1.5–2 lakh
Fiat 132: Rs 1–1.5 lakh
Datsun (Sunny): Rs 1.5–2 lakh
Volkswagen (Beetle): Rs 40,000-1.2 lakh
Chevrolet (Impala): Rs 60,000–1.5 lakh
Ford (Falcoln): Rs 60,000-80,000
M.G.: 30,000--70,000
Citroen: Rs 40,000–60,000
Porsche 911 S: Rs 7 lakh

ONE MILLION WORSHIP AYYAPPA

One million pilgrims recently gathered on a hill in Kerala to worship the god Ayyappa.

This little-known Hindu deity, who is usually shown riding a tiger, was comparatively unknown outside Kerala until 30 years ago.

But now his shrine on the Kerala hill attracts hunderds of thousands of people from all over south India. This spread was helped by a travelling actor who wrote a play about the god.

The worship of God Ayyappa is unlike most other Hindu forms of worship in that it is a mass movement in which the individual worshipper has no place, but is only part of a large group which acts in unison in the temple and outside.

It knows no caste or creed, makes no distinction between high and low, or rich and poor, and preaches equality for all.

Young people constitute the largest segment of God Ayyappa's worship.

MYTHOLOGICAL VERSION

Hindu scriptures say that God Ayyappa was born to Vishnu and Shiva, two of the main Hindu gods, and that Vishnu had to become a woman to make this possible.

According to mythology, Vishnu transformed himself into a beautiful woman called Mohini in order to entice and kill a demon who was terrifying the world.

Shiva, who saw Mohini after she completed her job, fell in love with her and a son was born. The child, according to legend, was discovered in a tiger-infested forest by a Kerala chieftain who brought him up as his son.

The story says the chief's wife once asked the boy to go into the forest to get tiger milk to relieve her ailments. He came back riding on a tiger and followed by a procession of the big cats. They realized then the child was divine.

God Ayyappa today is often shown as riding a tiger and pious pilgrims say that when the temple is closed for worship, the shrine is guarded by a tiger.

RIGOROUS PREPARATION

The worship of God Ayyappa, however, began only after a travelling actor, Rajamanickam, reportedly heard the story from a Brahmin during a visit to Kerala.

The Brahmin said a chronic ailment from which he had been suffering for many years was supposedly cured after he made a pilgrimage to Ayyappa's shrine.

The actor made the story the theme of a play, which he called "Ayyappan Mahimai" (Glory of Ayyappa). The play become popular and the trek to the shrine in the Sabari hills began.

The vows taken by Ayyappa pilgrims are rigorous and hard. For 41 days before he qualifies, the eligible pilgrim must wear black cloth, avoid smoking and drinking, bathe twice a day, abstain from meat and sex, sleep on the floor and chant loudly the name of God Ayyappa as often as possible.

Women are not allowed to make the pilgrimage as they are allegedly considered unclean, but this taboo does not apply to old women who have passed child-bearing age.

The Ayyappa worship has achieved remarkable results in abolishing class consciousness and caste supremacy in a land that often erupts into caste violence.

It is essentially a non-Brahmin movement that challenges caste leadership and has proved particularly popular with Scheduled Castes and other lower castes.

— Rangaswani Parthasarathy

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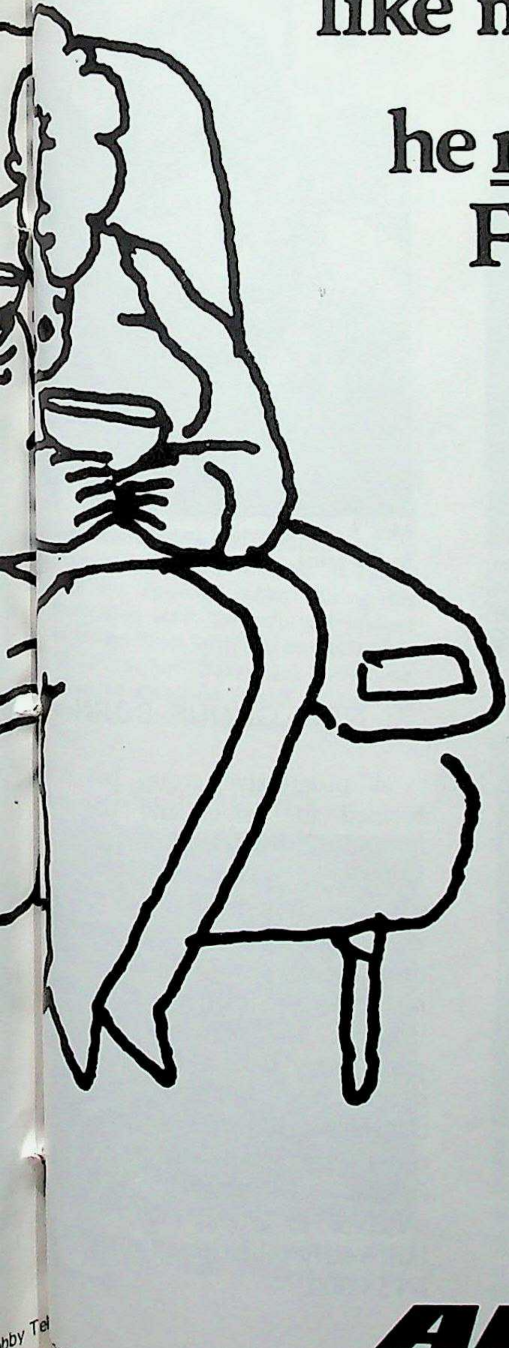

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Indians Abroad

TAIWAN

A VISIT TO ZOO BY BRADRI

Sunday Group also known as Bradri had a day picnic at Lefoo Safari Park and the happy visitors are seen above from left, Mr. Lakhi Khemani, Kumari Kekha, Mrs. Kiran, Master Vimlesh (all Bradri's guests from Hong Kong), Mrs. Pushpa Khatwani, Mr. Tulsi Vassanani, Mr. Lucky Melwani, Mr. Gobind Samtani, Mr. Kanayo Khatwani, Mrs. Sheelu Vassanani and Mrs. Shobha Nari. Sitting from left, Mr. Girdhari Gidwani, Mrs. Kanta Samtani, Mrs. Vandana Bhavnani and Master Ginny.

I WILL TAKE IT FOR PET

Mrs. Kanta Samtani fondly holds a cub in her arms.

SAY HELLO

Mrs. Vandana Bhavnani and her son, Ginny getting friendly with a parrot at the zoo.

NEW GROUP BORN

A progressive group has been formed in Taipei and the man behind to introduce the group is Mr. Chandur Gidwani. The object of this group is to meet and get introduced to local community in order to exchange business ideas and discuss matters of mutual interest. The meetings shall take place every first Wednesday of the month for luncheon and the chairman shall rotate in alphabetical order each time. Visiting business friends of members are also welcome to attend such meetings. Half-yearly subscription amounts to NT$3,000.

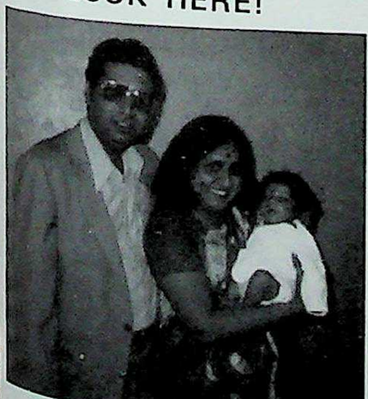
STAGE SHOW BY INDIAN WOMEN

A superb performance 'Rakhsha Bandhan' by Indian ladies under the directorship of Mrs. Bharati Uttam was given at Taipei International Womens Club. Bharat Natyam dance performances were given by well known dancer from India, Mrs. Uma Narayan. The six yards brocade sari draping demonstration on one of the European lady was also part of the show.

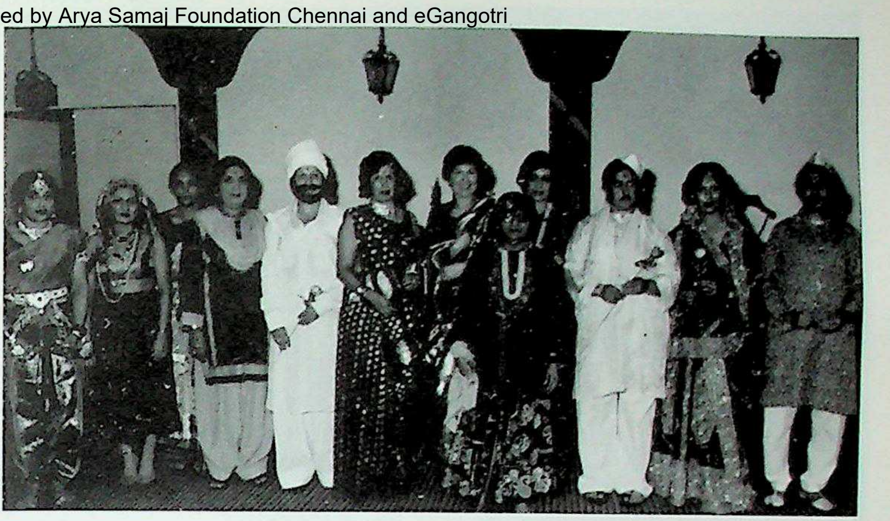
SWAMI CHINMAYNANDA

A God realized master and a well known Swami Chinmaynanda from India, blessed Indians in Taipei with his spiritual talks during his three days stay. Swamiji was invited to Indian Club with the compliments of Mr. Arjan Daryanani when he answered question raised by curious spectators about life and 'Man after death'.

LOOK HERE!



Mr. & Mrs Lal A. Gajwani pose proudly with their 21 days old son, Ramesh.



Above photographed are the participants of the TIWC stage show. From left, Uma Narayan, Sweeta Ladharam, Shaile Mandpe, Pushpa Khatwani, Sheelu Vassandani, Shobha Bhavnani, Clara Lineberry (sari model), Bharati Uttam, Nazerah Bhutt, Vandana Bhavnani, Zakira Hussain and Mohini Samtani (in front).

CHEERS!

Gopees Industrial Co Ltd., Taipei, celebrated its second anniversary recently and shifted to new premises at the same time. At the cocktail reception given to celebrate the occasion, Mr. Peter B. Dandwani (2nd from left) and Mr. Gordhan B. Dandwani (4th from left) are photographed with friends.

PINK CITY WEDDING

Meena, daughter of Mr. Dayal Mirchandani was wedded to Kishu, son of Mr. Jealal Thadani of Jaipur. The marriage took place at the Sonara's hall, Jaipur. The couple is photographed with Mrs. Hiro, Mr. Moti, Mrs. Chandra (bride's grandmother) and Mr. Hiro (brother of the groom).

Photos: K. K. Khatwani

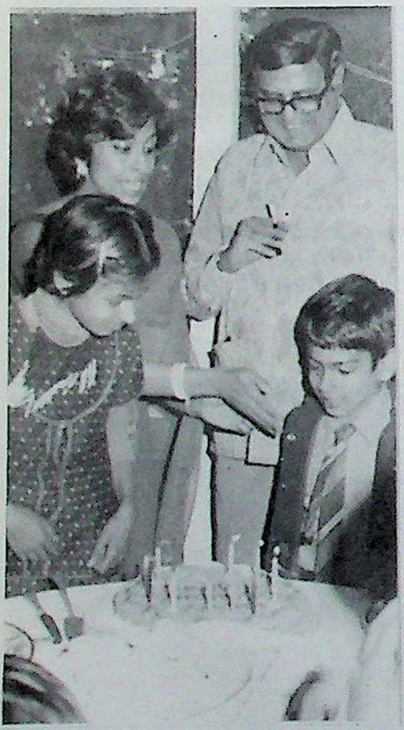
ETHIOPIA

HOLY VISIT

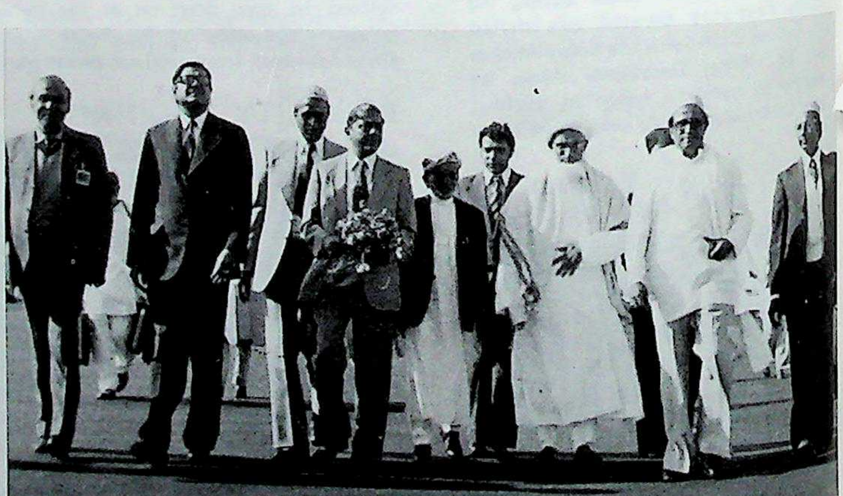
His Holiness Dr. Syedna Mohammed Burhanuddin Saheb and his party made a brief stop over at addis Ababa airport for more than hour on their way to Nairobi from Cairo. On their arrival at the airport, the Indian ambassador H.E. Shri Vinay Verma, first secretary Shri B.P. Singh alongwith other officials of Ethopian Airlines were present to receive the spiritual leader and his followers.

H.E. Shri Vinay Verma is seen receiving His Holiness Dr. Syedna on his arrival at the Addis Ababa airport.

HAPPY BIRTHDAY SIS



Rohini Verma, daughter of the Indian Ambassador to Ethiopia, celebrated her 11th birthday among many friends. Above photographed on the occasion, brother Rahul seems ready to help her blow the candles than sing as mum Geeta Verma is pointing.



The leader of the Dawoodi Bohra community is being escorted to the VIP lounge.

MERIT STUDENT

The Chairman of the Indian National School of Addis Ababa, Shri Kumar Kothari is honouring past student of the school, Jitendra Narotamdas Sheth, B. Pharm.

APPRECIATION

H.E. Mr. Amanuel Amde-Michael, deputy senior minister of Ethiopian Government and Sister Yeshi Teshome, vice-president of the Ethiopian Red Cross Society gave away awards at the special awards presentation ceremony to the dedicated people of the various fields. Above Shri Hasmukhlal Karamchand Shesh is seen receiving his Certificate of Appreciation for his sincere service, strong will manifested in the field of voluntary blood donation. Shri Sheth is a dedicated person in the Indian Community of Addis Ababa.

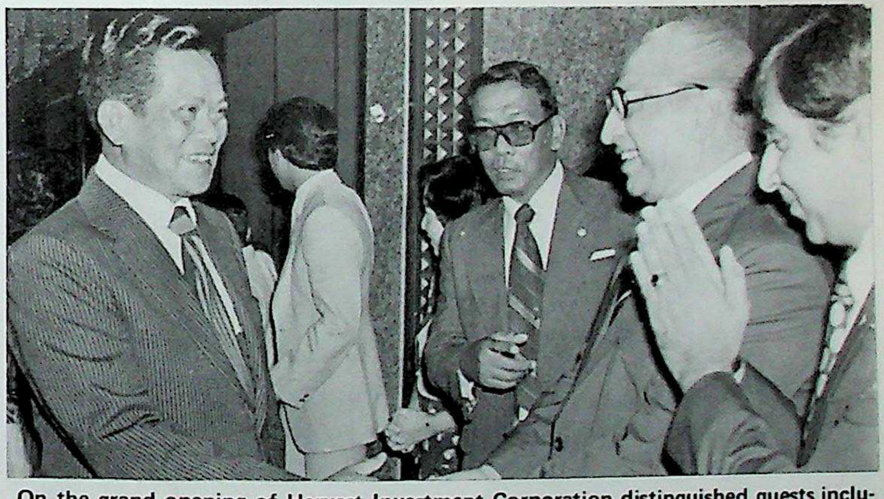
THAILAND

HARVEST INVESTMENT

Another Indian-Thai joint venture under the name of Harvest Investment Corporation Ltd. was set up recently with the joint effort of Mr. Chai Satza as chairman and Mr. Dialdas Chanrai as joint chairman. Mr. Chai has a bright social, political and business career. Currently he is President of Satza Credit Co. Ltd. and owner Manager of Yavaraj Centre in Bangkok.

Mr. Dialdas, a Sindhi business tycoon, established his firm Bombay Bazar in 1940. Currently this company is involved on a worldwide scale in the exports of Thai silk, gold and silver jewelry, precious stones and readymade garments. Mr. Dialdas, a Paul Harris awardee, is member of Rotary Club. He represents his company in Thai, Indian, American and German-Thai Chamber of Commerce, Thai Board of Trade and Thai Manufacturing Association.

INDIA – THAI INVESTMENT



On the grand opening of Harvest Investment Corporation distinguished guests including former P.M. Kriangsak Chamanond, deputy P.M. Maj Gen. Praman Adhirekan, second deputy P.M. Thanat Khoman, finance minister Dr. Amnuay Viravan, chief Bankers and prominent business executives turned up to cheer the management.
Above photographed at the glittering party hosted at Hyatt Rama Hotel are from left Ex. Prime Minister Kriangsak Chamanond, chairman Mr. Chai Satza, joint chairman Dialdas Chanrai and Prem Chanrai, managing director of Harvest Investment Corp. Ltd.

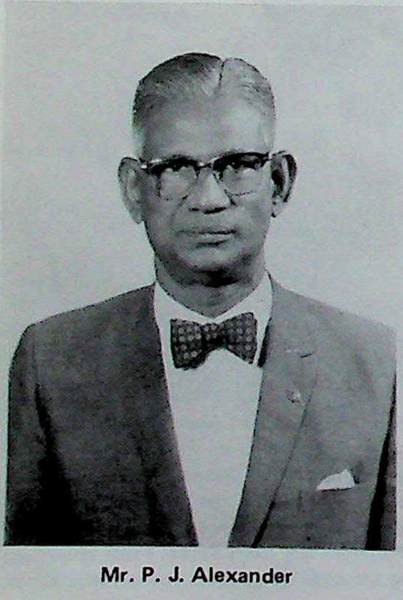
The driving force behind the setting up of Harvest Investment is Prem Dialdas, 38, son of Mr. Dialdas Chanrai of Bombay Bazar. Prem a production of St. Paul College, Darjeeling, grasped the fundamental doing of business by working for his father. He is also Executive Director of Bombay Bazar and Managing Director of Dial Housing Development Co. Ltd.

PANINTING EXHIBITION

A talented boy of 20 and ex-student of College of Arts and Crafts, Madras, Master T. J. Vijayraj, attracted hundreds of foreign and local admirers at the Oriental Hotel. His painting exhibition was ceremoniously opened by the Indian Ambassador Mr. K. L. Dalal. Master Vijayaraj displayed some 25 pieces of his welspoken paintings. Most of the works were of Hindu deities – Lord Shiva, Ganesh, Parvati, Radha and Krishna. There was also a portrait of H. M. the King of Thailand which attracted a large crowd of lovers of art.

OBITUARY

Mr. P. J. Alexander, owner of Alex & Co., an Indian national to the last minute of his life, passed away peacefully at the age of 75. Hailed from Kerala, he came to Thailand in 1929 He established his firm Alex & Co. in 1947. Through his genuine and honest doings of business in short span of period, Alex & Co. turned out to be one of the best centres for gems and jewelry and particularly for Mikimoto pearl in town.


Mr. P. J. Alexander

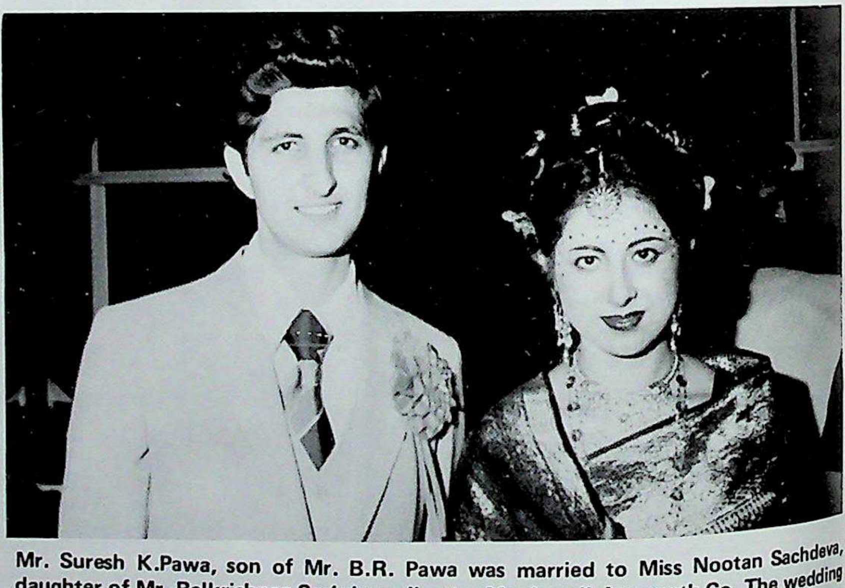
Mr. Alexander one of the recognized celebrities in the social field in town, was for several terms President of Indian Association of Thailand, Indian Chamber of Commerce, Thai Bharat Cultural Lodge as well as of Rotary Club. He took part in charitable activities through Rotary and T.B.C. Lodge and rendered valuable services to the Thai and Indian community in several respects.

Mr. Alexander is survived by his Thai wife, younger brother, Mr. P. J. Marshal, two sons and two daughters. One of his son Mr. Nelson Alexander Jr. is a noted Rotarian and social figure.

NEW INDIA INSURANCE FOR THAI

Management of the New India Insurance Co. held a cocktail reception on the opening of their new office. Some 100 guests were on hand to greet the manager Mr. K.. Murthy and the staff. Former manager Mr. B.K. Rajpal came all the way from Singapore to take part in the celebration. Photographed on the occasion from left are Mr. A.D. Lali, commercial attache, Embassy of India, Mr. K. Appu Rao, Managing partner of Unichem Distributors Ltd. and Mr. K. Murthy.

AFFAIR FOREVER


Mr. Suresh K.Pawa, son of Mr. B.R. Pawa was married to Miss Nootan Sachdeva, daughter of Mr. Balkrishnan Sachdeva, director Moolamall-Amarnath Co. The wedding reception was held at the Panorama Ball Room of the Hyatt Rama Hotel when some 600 well wishers packed the room to bless the newly weds.

MALAYSIA / SINGAPORE

SINGAPORE IOB SWINDLED

The Indian Overseas Bank has been swindled to the tune of 810,000 Singapore dollars (some 30-lakh rupees) by an unknown Thai national who forged two cheques to draw out the money, and escaped with the loot without a trace.

The Singapore High Court last week rejected the bank's claim that it should not be held responsible because it paid out the money in good faith.

The court ruling followed a negligence claim instituted by the local agents of the Shipping Corporation of India against the bank in March 1978 that the firm's two cheques for 650,000 dollars and 160,000 dollars were forged.

The bank had earlier debited the amount towards the account of SCI. This was disputed by the agents — R. Jumabhoy and Sons.

RECRUIT MORE INDIANS

The Deputy Minister of Labour and Manpower, Datuk K. Pathmanaban, called on the government to recruit more Indians to correct the present employment imbalances in the public sector.

The government, he said, should help reduce the high level of Indian unemployment.

Datuk Pathmanaban who is also the Malaysian Indian Congress vice-president was speaking at the Second Malaysian Indian Economic Seminar.

The mid-term review of the Third Malaysia Plan, he said, revealed that the share of Malaysian Indians in all occupations, except service workers, had declined.

PROBLEMS

"In the case of all occupations, except in the category of clearical and related workers, the decline between 1975 and 1978 alone brought the position of the Indian population to below the intended trend and targest for them in the perspective plan period (1970-90)," he said.

He said that while there had been a decline in employment at the overall level among Malaysian Indians, the trends in education and training and recruitment patterns in the public and private sectors posed serious problems for Malaysian Indians.

The increase in employment that had occurred in the 1975-78 period seemed to be unduly concentrated in manual contract-type and impermanent jobs in the agricultural sector.

Datuk Pathmanaban said: "These mark a dangerous trend and could lead to a severe erosion of the confidence of Malaysian Indians in the new economic policy, to which they have subscribed fully."

TWIN WEDDING

DEVI
MA
SURESH
MANJU
जी महाराज

Mr. C. V. Parsram brought into his family, two beautiful members, when he married his both sons on the same day. Above photos were taken on the engagement ceremony of the twin couple at the Sindhu House. (Left) Ramesh with Devki, daughter of Mr. & Mrs. T. Bulchand. At the back standing are his brother, Vashi and sister Asha. (Right) Suresh with Manju, daughter of Mr. & Mrs. Bhagwan B. Sadhwani. Girl's grandmother, Mrs. Bherumal Sadhwani is seen feeding 'sweet' to the groom.

He also suggested that the Ministry of Trade and Industry and the Labour and Manpower Ministry pay closer attention to the requirements of racial balance in employment, with particular emphasis on Indian employment.

Making a related call at the seminar, acting MIC president Datuk S. Samy Vellu urged that the Fourth Malaysia Plan develop a comprehensive system to ensure Malaysians of all races an equitable stake consistent with their racial composition.

He also urged the private sector to identify itself more closely with national objectives.

"DECLARE YOUR ASSETS IN INDIA"

LAST CHANCE TO MALAYSIAN INDIANS

Malaysians of Indian origin owning immovable properties such as land and houses in India have been asked to declare them to the Reserve Bank of India and seek permission to continue to hold them. An Indian High Commission spokesman said in Kuala Lumpur that declaration of such properties was required under the Indian Foreign Exchange Regulations Act of 1973. Foreigners of Indian origin owning such immovable properties as on Jan. 1, 1974 and properties acquired between Jan. 1, 1974 and Dec. 31, 1979 had been given ample opportunities to make the declaration, but many had not done so, he added. This would be their last chance to make the declaration, he said, or face serious consequences. The spokesman was not able, however, to state exactly what the consequences would be. Those in Malaysia wishing to make declarations have been advised to contact the Consular section of the Indian High commission in Kuala Lumpur for forms and further particulars. The spokesman said the move was purely to ensure that foreigners holding immovable properties in India abide by the Indian laws governing such properties.

DEADLINE EXTENDED

In Singapore, too, foreign nationals of Indian descent have been asked to declare their assets in India. The Indian High Commission in Singapore said in its official publication "India News" that foreign nationals of Indian origin who could not, due to inadvertence or other genuine reasons, declare immovable properties held by them in India as on January 1, 1974, as required under the provisions of Section 31 (4) of the Foreign Exchange Regulation Act, 1973, were permitted to file the declarations with the Reserve Bank of India on or before December 31, 1979. The High Commission added: "It has been represented to the Reserve Bank of India and the Government of India that serveral persons could not file the declarations even after extending the date upto December 31, 1979 as they were not either aware of the provisions or for other reasons. It has, therefore, been decided that such persons may file declarations as early as possible, but in any case not later than June 30, 1980, failing which serious view would be taken of the contravention of Section 31 (4) of the above Act. It is pointed out that no further extension of time will be given for any reason".

The prescribed form of declaration is available with any office of the Reserve Bank of India or a bank authorised to deal in foreign exchange in India. The declarations may be made either to the nearest office of the Reserve Bank of India, where the foreign national of Indian origin holds the property or to the Reserve Bank of India, Exchange Control Department, Foreign Companies Division, Central Office, Amar Building, Mint Road, Fort, Bombay. In cases where immovable properties were acquired by foreign nationals of Indian origin between 1.1.1974 and 31.12.1979, such persons may submit not later than June 30, 1980, their applications for obtaining the Reserve Bank's permission for holding such properties. Failure to do so would entail serious consequences. Applications duly submitted would be dealt with in accordance with the current policy.

NEW MADRAS-F.E. CONTAINER SERVICE

It has been announced in Singapore that the Stateowned Shiping Corporation of India (SCI) will introduce a direct semi-container service between Madras and the Far East. Regular monthly sailings will be made from the base port of Madras to Japanese and Taiwanese ports. SCI Singapore representative, Captain D. S. Rupa, said the service will also call at Singapore and the Malaysian Ports of Klang, Penang and Kuantan if there is sufficient cargo. The 14,676 dwt *Vishva Apurva* will inaugurate SCI's third direct Far East Service. Built in East Germany in 1974, the semi-container ship is capable of carrying about 350 TEUs and is fully geared to handle both containerised and general cargo. Three ships will probably be re-scheduled for this service. Besides the *Vishva Purva*, two other vessels presently operating on the India-Far East route are expected to be scheduled for this new run.

The ships servicing its existing India-Far East run include the sister ships *Vishva Aditya*, *Vishva Ajay*, *Vishva Ambar*, *Vishva Amitabh* and *Vishva Anurag*. "The new service is expected to encourage more cargo to be shipped from Madras to Japan. At the moment, we have a direct cargo service from the ports of Bombay and Calcutta to Japan, touching at the Straits ports if there is enough cargo," said Captain Rupa.

SCI which operates as a member of the shipping conferences covering India, Japan and the Straits ports expect a promising run in view of a growing volume of cargo from Madras bound for the Far East. East-bound general cargo include granite blocks, plywood, timber and wooden and copper handicrafts. Goods from Japan and Taiwan will probably be steel and rayon fibres.

Although SCI's vessels will be carrying mostly breakbulk cargo, it hopes to secure more containerised shipment from Singapore to Japan.

INDIAN NEWSMAN · HONOURED

Mr. K.S.C. Pillai, 56, News Editor of Agence France-Presse (AFP) bureau in Singapore, was recently awarded the French National Order of Merit. The award, known officially as "Chevalier de l'Ordre National du Merite" (Knight of the National Order of Merit) was conferred on Mr. Pillai by the French Ambassador in Singapore, Mr Henri Chollet, at a reception he hosted at the Embassy grounds. The award was given to Mr. Pillai in recognition of his services to the French news agency.

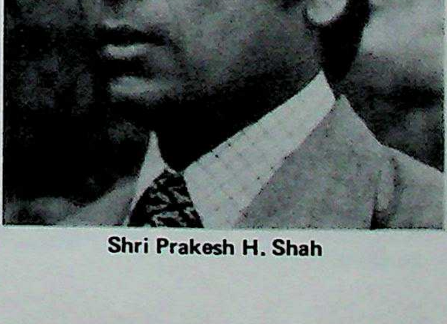
In his speech, Mr. Chollet praised Mr. Pillai both for his professional and personal qualities. Mr. Pillai, who has worked with AFP for a total of 18 years, has also worked with the Australian Broadcasting Commission and the Hongkong daily, *South China Morning Post*. An M.A. of the Bombay University, India-born Mr. Pillai is now a Singapore Citizen. He is married with two children. A committee member of the local Ramakrishna Mission, Mr. Pillai takes keen interest in Community's welfare and cultural activities.

Veteran newsman Mr. K.S.C. Pillai (left) receiving a meritorious award from the French Ambassador in Singapore, Mr. Henri Chollet for his services to the French news agency, AFP.

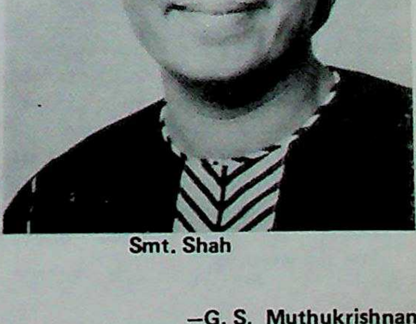
NEW INDIAN H.C. TO MALAYSIA

The new Indian High Commissioner-designate to Malaysia, Mr. Prakash H. Shah, is expected to reach Kuala Lumpur shortly to take up his new assignment. Mr. Shah was born on 4th July, 1939 and joined the Indian Foreign Service in 1961. He is at present Joint Secretary in the Prime Minister's Office in New Delhi. Mr. Shah has served in Indian Diplomatic Missions abroad in various capacities. He has varied experience as he has worked in several responsible positions in the Ministry of Finance and Minstry of Petroleum, apart from the Ministry of External Affairs, New Delhi.

Mr. Shah is also a very active sportsman and is currently the Captain of the Central Secretariat Cricket Club, New Delhi. He has played in the Ranji Trophy Cricket Tournament. Apart from cricket, he is interested in golf and tennis.



Shri Prakash H. Shah



Smt. Shah

—G. S. Muthukrishnan

HONG KONG

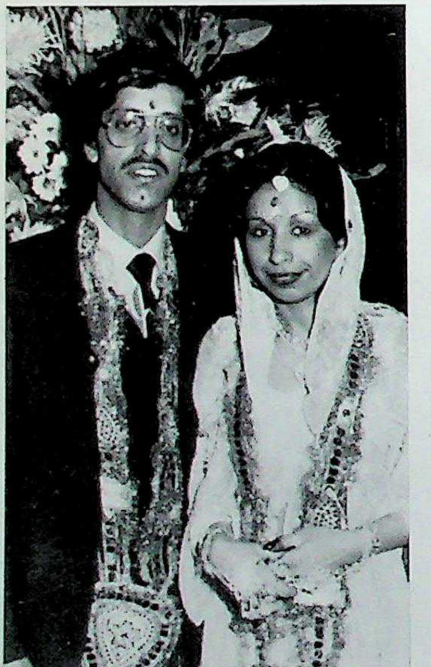
WITH WELL WISHERS

M/S Hassarams Ltd. have been appointed sole agents for Ruf International of W. Germany and in celebration, a cocktail party was thrown in Topaz room of Holiday Inn. Mr. H. Uttam (4th from left) is photographed with some of the well wishers, from left, Mrs. L. Khemaney, Mr. R. Balani, Mr. A Moti, Mrs. K. Mahbubani, Mr. Gobind Khemaney and Mrs. S. Balani.

LADIES PLEASE

Seen at the same cocktail party are some of the female guests, from left, Mrs. S. Balani, Mrs. B. Kripalani, Mrs. P. Uttam and Mrs. L. Khemaney.

JEEVAN SAATHI



Bina, daughter of Mr. Lekhraj Tolaram was recently tied in matrimony to Lachu Mukhey of London. All the wedding ceremonies took place in London. The happy couple is photographed above after the weeding.

MISRI CEREMONY

Misri ceremony was performed at Mr. Gul Bharwaney's residence and above photographed on the occasion from left (sitting) are Mrs. Lacha Mahboobani, Kishini Samtani, Bina, Lachu and Mrs. Kamla Mukhey (groom's mother). Standing from left, Mrs. Nina Mukhi, Mrs. Durga Samtani, Mrs. Janki Mahboobani, Mrs. Laju Bharwaney, Mr. Lachu Bharwaney, Mrs. Lachu Bharwaney and Mr. Pessumal Samtani.

FROM LAS PALMAS

Mr. & Mrs Hiroo K. Daswani of Las Palmas were recently in Hong Kong and are seen above at the dinner party hosted by Mr & Mrs H.P. Gulrajani in their honour at the Jade Garden Restaurant, Connaught Center Basement.

TO WELCOME DEVKI & HIRO O

Seen at the same party are Devki's hosts parents, Mr. & Mrs H.P. Gulrajani, Mrs N. Thawani (back), Mrs. S.T. Vaswani and Mr. T.H. Vaswani.

The Hongkong Metropolitan Bank opened a new branch — the eleventh in Hongkong, ecently at Lyndhurst Terrace. The Parent Company of the Bank is B.C.C.I. Holdings Luxembourg). Mr. S.S. Dinamani is the Manager of the Lyndhurst Terrace Branch hich was declared open by Mr. K. Sital, J.P.
bove photo shows Mr. Sital ceremonially cutting the ribbon, inaugrating the branch. thers seen from left are, Mr. Henry Wat — General Manager, Mr. Louis Saubolle — hairman of the Bank and Mr. S.S. Dinamani.

UNITED KINGDOM

INDIAN PROFESSOR HONOURED

An Indian has been elected president of the American Society of Photo-Biology for the first time.

Prof. Govindjee, who earned the distinction, has been a member of the Illinois University's department of botany, physiology and bio-physics since 1964.

He received a distinguished lecturer's award of the U.I. School of Life Science in 1978.

Prof. Govindjee has obtained his bachelor's and master's degrees from Allahabad University and received his doctorate in Illinois in 1960.

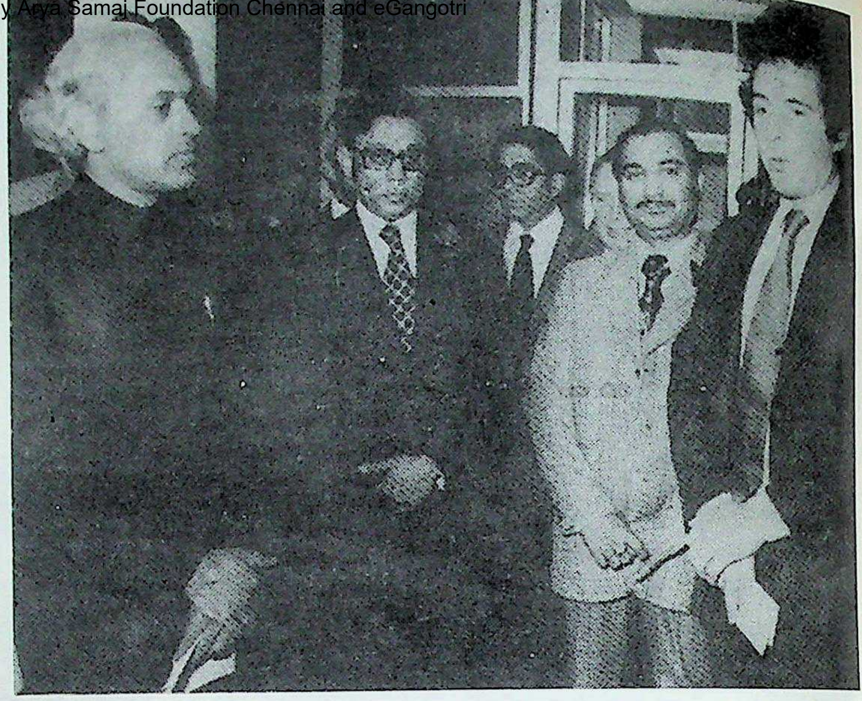
STATE BANK'S FIFTH BRANCH IN UK

State Bank of India has opened its fifth branch in Bristol.

Acting High Commissioner Dr. I.P. Singh, who was to have performed the opening ceremony, was reepresented on the occasion by Minister M. Varadarajan. The branch was formally opened by Mr W.A. Waldegrave, MP, who welcomed the opening of the Bank's branch in Bristol.

Mr D. Basu, Manager, State Bank of India, in his welcome address said that the Bank has the largest number of branches – about 7,000 – spread all over the world including those in India. He also mentioned that the Bank intended to open more branches in the UK and a branch in Nottingham is proposed to be opened next year.

Representatives of all the clearing banks and the Bank of England were present on the occasion, so were many prominent people, both Indian and British, from Bristol, Cardiff and adjoining places.



At the State Bank's Bristol branch (from left) Minister M. Varadarajan, Mr. D. Basu, Mr. R.K. Wadhwa of State Bank, Mr. M.N. Choudhry, Manager, Bristol branch, and Mr. Waldegrave.

ARYAN CONFERENCE

A fourday International Aryan Conference will be held in London from August 23.

Mr Satyadev Bhardwaj Vedalankar'. who has been elected general president for the conference, told that the conference would be attended by about 1,000 delegates from all over the world.

The conference would be hosted by the Arya Samaj, London. It would be the third such conference to be held outside India. Earlier, the international conference were held in Nairobi and Mauritius.

He said Queen Elizabeth has been approached to attend the conference.

STUDY PREDICTS POPULATION BOOM

A computer study at the Indian Institute of Technology (IIT) predicts that any "slackness" in family planning efforts can lead to a population of 1.18 billion by the year 2001.

KENYA

On June 2nd, Dar es Salaam International Airport revebrated to the drums of Tanzania dancers as Air India's first scheduled flight under the Command of Capt. C. L. Gupta touched down precisely at 1245 pm.

Under a clear blue sky the colourful traditional dancers lent a festive air as the crew acknowledged the welcome and joined in the dancing.

Mr. K. L. Ramchander, Air India's Regional Director for Africa had arrived earlier to meet the first flight which had on board the Tanzanian High Commissioner to India and his family. Also on board was Mr. H. K. Malik, Deputy Commercial Director, who was greeted on arrival by Mr. L. Mollel, Tanzanian DGCA, Mr. Ole Kambaine, Director of Air Transport and Communications and Deputy High Commissioner of India, Mr. U. Abhyanker.

Air India has pioneered a new link with East and Central Africa from Bombay to Dar es Salaam and on to Lusaka.

Councillor T. S. Nandhra (pictured) with Pope John Paul II during the Pope's recent visit to Kenya when the Pontiff met Hindu leaders.

Kenyan President Daniel arap Moi congratulates His Divine Holiness Pramukh Swami Maharaj for the two cheques of KShs. 150,000 presented to him by Mr. M. M. Patel, Chairman of the Swami Narayan Community. Out of this, KShs. 100,000 will go towards Kabarak High School in the Rift Valley and KShs. 50,000 will be in aid of various institutions for the disabled in the country.

His Divine Holiness Shree Pramukh Swami Maharaj is seen here welcoming Kenyan Minister for State in the Office of the President, Mr. G. G. Kariuki, as guest of honour at celebrations held at the Kenyatta Conference Centre on May.

The retiring Regional Manager of Air India, Mr. S. K. Verma, (left) is pictured at a farewell party in his honour with the new Regional Director for Africa, Mr. K. L. Ramchander (centre) and Col. Semret Medhane, the Secretary General of African Airlines Association (right).

DOOTIANA

DR. S. MOHAMMED ENVOY TO UK

Dr. Seyid Mohammed, a former minister of state at the Centre and a leading lawyer, has been appointed India's high commissioner to Great Britain.

He was the minister of state for law at the Centre and earlier the advocategeneral in kerala. He is the author of several law books and a skilful parliamentarian.

CENTER REAPPOINTS GANJU

The Center has re-appointed Janakinath Ganju as public relations consultant to the Indian Embassy in Washington.

- Ganju's honorarium initially would be $40,000 per year, subject to an increase up to $60,000 after the government "assesses" his work.

(Services of Ganju's consultancy firm, Public Relations International, we terminated by the Janata Party government in early 1979).

Among the people said to have represented on Ganju's behalf to the Minister for External Affairs P.V. Narasimha Rao are Minister of State for Shipping and Transport Buta Singh, Rajya Sabha member and *Hindustan Times* new Editor-in-Chief Khushwant Singh and a Professor Anand in the U.S.

Janakinath Ganju

Buta Singh reportedly told Rao that the Janata government had maliciously terminated Ganju's contract which, according to Singh, had been working satisfactorily for over 15 years.

ECONOMY DRIVE AT INDIAN MISSIONS

The external affairs ministry has initiated a number of economy measures to ensure that the country's international objectives are pursued and achieved with the minimum of expenditure.

This was stated in the Lok Sabha by the minister of external affairs, Mr P. V. Narasimha Rao, in a written reply to Mr Jai Narain Roat.

The measures include shedding of staff in larger missions through phased modernisation and streamlining of administrative procedures.

The expenditure incurred in the last one year by India's 78 missions, two permanent missions to UN, 22 consulates and 27 high commissions totalled Rs. 2,936.24 lakhs, Mr Rao added.

COMMISSIONER TO CANADA

Mr. G.S. Dhillon, a former speaker of the Lok Sabha, has been appointed high commissioner to Canada.

ECONOMIST LIKELY TO BE AMBASSADOR

Dr A.M. Khusro, an economist and former vice-chancellor of Aligarh Muslim University, is likely to be appointed Ambassador to West Germany.

ENVOY TO MALTA

Mr Narendra Singh, the India ambassador to Libya, has been concurrently accredited as high commissioner of India to Malta with residence at Tripoli, in succession to Mr Ambady Krishnan Damodaran, formerly ambassador of India to Italy.

Gleanings from Indian press

CONSTITUTION IN TELEGU

The Telegu edition of the Constitution of India is expected to be brought out soon.

This will be the fifth language translation of the Constitution. The four other language editions available so far are in Malayalam, Kanada, Punjabi and Marathi.

The Assamese, Bengali, Gujerati, Oriya and Tamil editions are said to be at various stages of printing. The script of the Urdu translation is ready and so is the Kashmiri translation, which has been sent to the Government of Jammu and Kashmir for approval.

JAPANESE ACCORD

The Hyderbad Allwyn Metal Works, a ste-sector undertaking, has signed a colloboration agreement with Hitachi of Japan for producing the most advanced type hermetic compressor.

SRI LANKA ORDERS

Members of an Indian engineering mission to Sri Lanka have finalised orders worth Rs. 70 million in rubber-based automobile components, refrigerator assembly, erection and construction contracts, irrigation and rice mills.

AYURVEDA EXPERT DEAD

Shiv Sharma (74), Internationally-known ayurvedic physician, died following a massive heart attack.

Born on March 12, 1906, Pandit Shiv Sharma graduated in ayurvedacharya of the Patiala state government Ayurveda vibhaga in 1928. He has won numerous awards and degrees. He was the honorary physician to the President of India. He was the only Ayurvedic physician to be sent abroad as the Colombo Plan adviser on Ayurveda.

He was a recipient of the Dhanwantri award and a former member of parliament.

AIRLINE CHECKS ORDERED

All personnel working on national and international airlines have been ordered to undergo thorough customs checks on their return to the international airports at New Delhi, Bombay, Calcutta and Madras.

The checks are designed to make sure that none of this personnel is directly or indirectly involved in smuggling.

A government spokesman said a sizeable number of airlines' personnel was aware of the loopholes in customs procedures and are believed to be exploiting these loopholes.

He said a few offered customs

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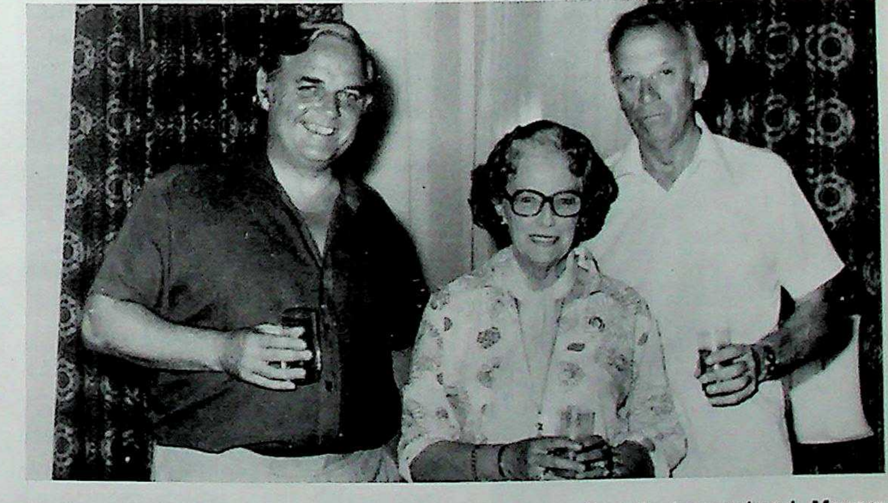

Author of two best-selling novels, M. M. Kaye stayed at the luxury hotel, Maurya Sheraton, New Delhi during a recent visit to India. Seen from left are Mr. Geoffrey Reeve, M. M. Kaye and her husband Gen. Goff Hamilton. M. M. Kaye's romantic novels, *Shadow of the Moon* and *The Far Pavilions* have received rave reviews in the Indian press. Interviewed on Delhi Television recently by Tavleen Singh, Molte Kaye recalled that she was born in Simla, could still speak Hindustani and felt *at home* in India. Mr. Geoffrey Reeve, who is to produce a television series based on *The Far Pavilions,* is scouting the country for locale and talent.

INDIANS TO BE SENT INTO SPACE

Soviet ambassador Y. M., Vorontsov announced in Delhi recently that the next Cosmonaut to be launched into space would be an Indian.

Speaking at a function to celebrate the successful docking of Soviet and Hungarian spaceship. Mr Vorontsov said that the Soviet Union was waiting for the announcement of the name of the Indian to be trained in the Soviet Union for space mission.

He said that the government of India had agreed in February last the proposal to send an Indian cosmonaut in space. It would take one year to train him.

TAGORE EXHIBITION IN W. GERMANY

A collection of original paintings by Rabindranath Tagore will be exhibited in West Germnay. The exhibition is being organised by the Indian Council of Cultural Relations in collaboration with the National Gallery of Art, New Delhi.

CRITICS AWARD

Mr M. L. Koser, registrar of the Pracheen Kala Kendra at Chandigarh, has been named the winner of the Critics Circle of India award for 1979 for his services to Indian classical dance and music.

officials imported articles in return for easy clearance of their baggage. He said the customs staff is continually shuffled between the "arrival" and "departure" units to cut down on links between airlines and customs personnel.

More than 25 per cent of the airline staffs have had to pay redemption fines for bringing in excess "trading" articles, such as sarees, cosmetics and electronics gadgets, at the four international airports, according to statistics gathered at the airports.

WESTON QUEEN

Weston Queen 1980
WELCOME

The 12th annual function of 'Weston Queen' was held at Savoy Hotel, Mussoorie, recently. At the impressive function the judges, headed by Mr. G.S. Srivastava, unanimously selected Mrs. Geeta Chadha as Weston Queen for the year 1980. She is photographed above with runners up Miss Madhu Magrath and Miss Madhu Dewan.

AGA KHAN FOUNDATION

Mr. Rajeshwar Dayal, career dipiomat who chaired the Commonwealth team which monitored the Zimbabwe independence eections, will head the national committee of the Age Khan Foundation in India.

The committee will include Mrs Zehra Ali Yavar Jung, Mr. Badruddin Morani, Mr. Kasamali Dossani, Mr. Akber Merchant, Mr. Ismail Padamsee and Mr. Badruddin Pradhan.

DIVOCRE LAW TO BE AMENDED

"Irretrievable breakdowns" will be made an additional ground for divorce under the Hindu marriages act through an amending legislation proposed to be introduced in the next session of parliament.

Even when the act was amended four years ago a demand was made to incorporate this provision. Subsequently, the government received several representations to this effect.

The demand was also reinforced by the recommendations of the law commission for relevant amendments to the existing law.

Immediate enactment of the provision is not likely as the bill in all possibility will be referred to a joint select committee.

The measure is expected to contain adequate safeguards like entitlement to alimony and to ensure that either of the parties seeking separation is not put to any disadvantage.

Another piece of legislation on personal laws that will come up during the session is designed to provide deterrent punishment to those who seek and give dowry.

NATIONAL FOLK INSTITUTE: NEED OF THE DAY

A strong plea for the setting up a national folklore institute was made by Professor Somnath Dhar, our special correspondent in New Delhi. Prof. Dhar has attended many folklore conferences in India, Nepal, Istanbul and the U.S.A.

Speaking at the India International Centre, under the chairmanship of Dr. Kapila Vatsyayan, Prof. Dhar traced the genesis of folklore and its developing kinship

BLIND SHINES

Mr Anil Kumar, a blind student of Patna university, has passed the master of arts examination in sociology, obtaining a first class.

INDIAN HONOURED

Mr Bhagwan S. Gidwani, India's representative on the council of the Civil Aviation Organisation, has been elected chairman of the international panel of experts on the legal status of aircraft commander.

PIGEON SERVICE

The Orissa police have been making an extensive use of pigeons, along with sophisticated tele-communication equipment, to maintain the statewide communication network.

According to Mr S. N. Tiwari, DIG of police, telecommunication Orissa, the police have a regular pigeon service covering the entire state.

The birds are used for carrying messages to inaccessible regions crossing high hills and danse forests which fail to receive radio waves.

SHANKAR PILLAI HONOURED

The president of the Nehru trust of children's books. Mr Shankar Pillai, was awarded a gold medal by the Czechoslovak Society for International Relations, in recognition of his contribution to the growth of Indo-Czech friendship, and cultural relations.

The award was given at Prague on in the presence of a distinguished gathering.

FOLKLORE FELLOWS OF INDIA
SEMINAR ON INDIAN FOLK CULTURE
MARCH 1,2,3, 1980

At the inauguration of the Seminar on Indian Folk Culture, photographed from left are, Dr. Jawaharlal Handoo; secretary of F.F.I., Prof. K.S. Hegde; Vice-Chancellor Mysore University, Dr. D.P. Pattanayak; director Central Institute of Indian Languages Mysore University, Shri D.V. Urs, Dr. J.S. Paramashivaiah; treasurer F.F.I.

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with anthropology and othet social sciences. Notihg the unsullied virginity of Indian folklore, he characterised it as amongst the most authentic in the world, like the Chinese.

Analysing the development of folklore through the introduction of folklore as a discipline in a number of universities and conferences and seminars, Pro. Dhar referred to foreign folklorists' and Indologists' interest in folkore studies in India with summing up that the University Grants Commission could play a positive role to further folklore research and studies.

BEAUTIFUL PICTURES FROM TV CAMERA ON 'BHASKARA'

The television camera on "Bhaskara", India's second satellite, is sending out "very beautiful pictures," according to Prof. U. R. Rao, director of the Indian Space Research Organisation's satellite.

The TV camera, which had ceased to function a few days after the satellite was launched some 10 months ago, has started clicking from May 16.

The pictures sent out by "Bhaskara" were compared by Prof Rao to those received from "Nimbus", the U.S. satellite.

"Bhaskara's" pictures relate to cloud formation east of Pondicherry. It will be sending pictures of the landmass, later.

Pictures come from "Bhaskara" at the rate of one every 15 seconds. The satellite is now manually controlled, obeying commands sent from the Sriharikota ground station. It will be put on the automatic system after a month.

When the fault of the TV was noticed in the inital stages of the satellite's. flight, it was decided to was for possible air bubbles to clear them selves. As expected, this happened. "We have been lucky," Prof Rao said.

Prof Satish Dhawan, chairman of the Indian Space Research Organisation, has left for Delhi to present to the Prime Minister two pictures sent out by "Bhaskara".

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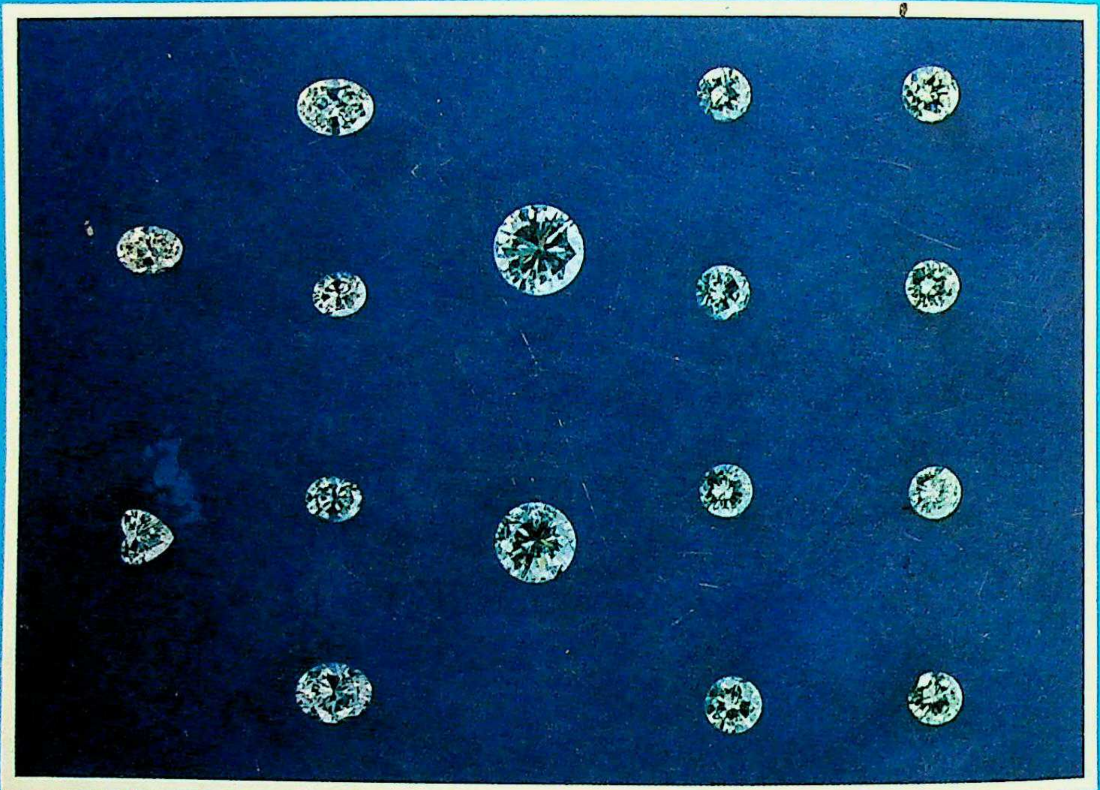

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